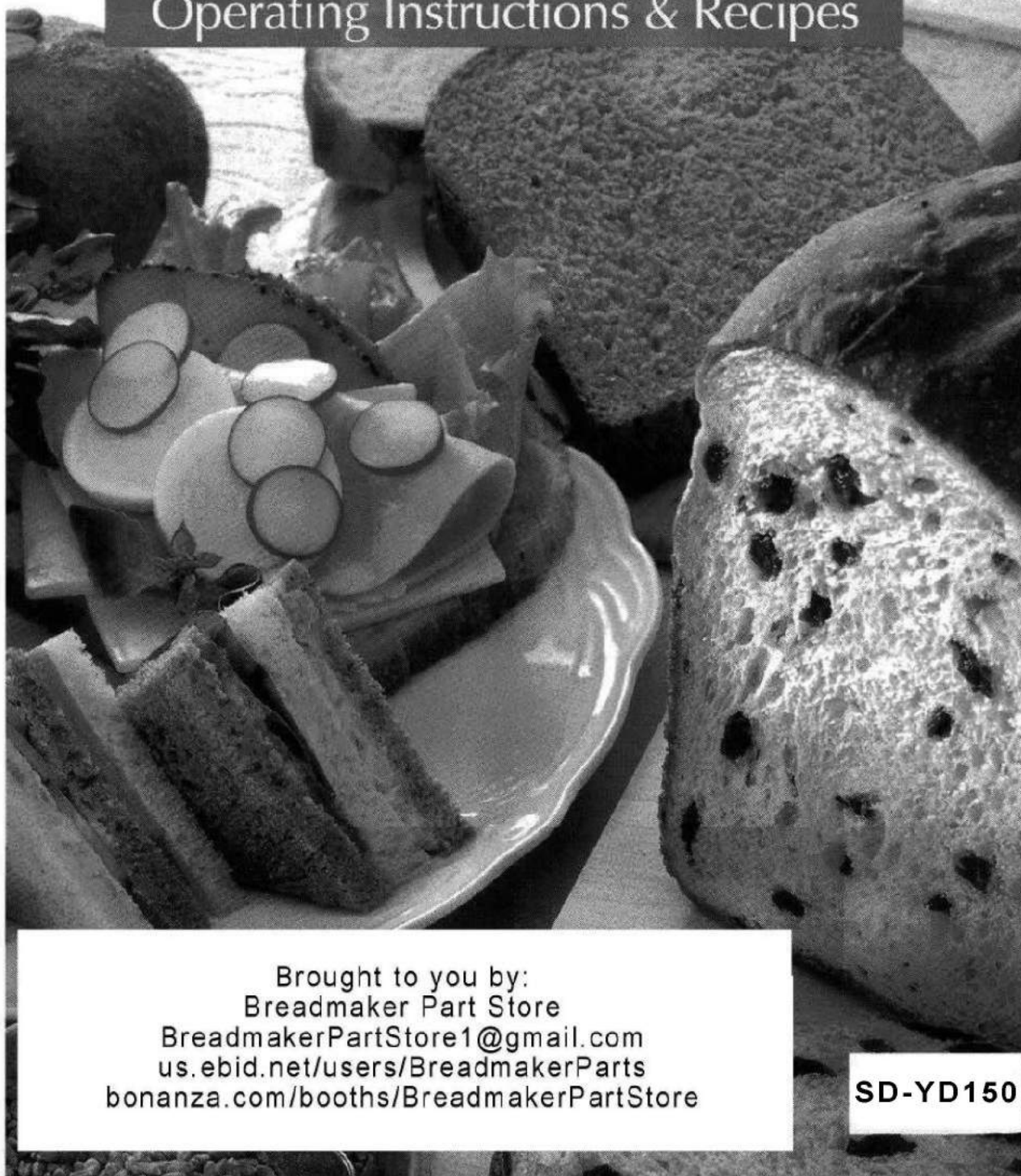


Panasonic®

Bread Bakery®

Automatic Bread Maker

Operating Instructions & Recipes



Brought to you by:
Breadmaker Part Store
BreadmakerPartStore1@gmail.com
us.ebid.net/users/BreadmakerParts
bonanza.com/booths/BreadmakerPartStore

SD-YD150

Thank you for purchasing the Panasonic *Bread Bakery*®, SD-YD150.
 For optimum performance and safety, please read these instructions carefully.
 This unit is for household use only.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Follow all warnings and instructions marked on the product.
3. Unplug this product from wall outlet when not in use and before cleaning.
Do not immerse appliance in water or other liquid. Use a soft sponge and mild detergent when cleaning the inside of the pan or kneading blade. The cabinet may be cleaned with a cloth, dampened with a mild soap and water solution.
4. Do not touch hot surfaces. Use mittens when handling hot materials, allow metal parts to cool before cleaning.
5. Close supervision is necessary when any appliance is used near children.
6. Do not allow anything to rest on power cord. Do not plug in cord where persons may walk or trip.
7. Do not operate any appliance with a damaged or frayed cord. Refer servicing of appliance to an authorized service center if the unit should malfunction or be damaged in any manner.
8. This appliance is not intended for commercial use. It is for household use only.
9. The use of attachments not recommended by manufacturer may cause damage or injury.
10. Avoid contacting moving parts.
11. Do not use outdoors. Do not use appliance for other than intended use.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
15. The unit may vibrate or move during the kneading process. Do NOT place the unit near the edge of a countertop. Place the unit securely where movement of the unit will not cause it to fall off the countertop.

SAVE THESE INSTRUCTIONS

Note:

- A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
and
 - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.
Do not attempt to defeat this safety feature.

Basic features

Choice of bread modes

BASIC.....For breads mainly using strong wheat flour (bread flour).

WHOLE WHEAT....For breads with nuts/fruits/vegetables mainly using whole wheat flour.

MULTIGRAIN.....For breads with cereals/grains such as rye, millet, soy, corn, etc. mainly using whole wheat flour.

Choice of baking modes

BAKEThe unit automatically mixes ingredients, kneads the dough, rises it and bakes it.

BAKE RAPIDThe unit automatically makes bread faster than the standard BAKE mode.

(The result of the bread may be different.)

BAKE SANDWICH ...The unit automatically makes bread as in the BAKE mode, but finer and softer in texture and lighter in crust color. The height of bread may also be lower than BAKE or BAKE RAISIN modes.

BAKE RAISINThe unit automatically makes bread as in the BAKE mode. A beeper sounds to let you know the timing to add dried fruits, such as raisins. This is to prevent them from being crushed during the kneading process.

DOUGHThe unit automatically prepares dough for pizzas, dinner rolls, doughnuts, croissants, bagels, etc.

DOUGH RAISINThe unit automatically prepares dough as in the DOUGH mode. A beeper sounds to let you know the timing to add dried fruits as in the BAKE RAISIN mode.

—A 13-hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread. (See table below for available timer settings.)

Time required for each mode (when timer is not used) and availability of timer setting up to 13 hours.

Bread mode	Baking mode	Time	Timer
BASIC	BAKE	4 hours	✓
	BAKE RAPID	3 hours	
	BAKE SANDWICH	4 hours	✓
	BAKE RAISIN	4 hours	
	DOUGH	2 hours 35 minutes	
	DOUGH RAISIN	2 hours 35 minutes	

Bread mode	Baking mode	Time	Timer
WHOLE WHEAT	BAKE	5 hours	✓
	BAKE RAPID	3 hours	
	BAKE SANDWICH	5 hours	✓
	BAKE RAISIN	5 hours	
	DOUGH	3 hours 15 minutes	
	DOUGH RAISIN	3 hours 15 minutes	
MULTIGRAIN	BAKE	5 hours	✓
	DOUGH	3 hours 15 minutes	

Baking processes

Conventional (Manual)



Manual



Automatic

Measure Ingredients	Mix & Knead	Fermentation (Development of gas in the dough)	Punch (Release of gas. Dough relaxation.)	Divide (Divide the dough to equal portions)	Round (Round each portion into a ball)	Rest (Rest for further fermentation)	Shape & Place into Pan	Proof (Final fermentation)	Bake	Cool (Evaporation of vapor)	Store (Prevention from staling)
------------------------	-------------	---	--	--	---	---	---------------------------	----------------------------------	------	-----------------------------------	---------------------------------------

*Time required for each step will depend on factors such as room temperature, humidity, your oven, type of bread, type of ingredients, their quantity and quality.

Bread Bakery®

With *Bread Bakery*®, above steps from mixing to baking are automatic for BAKE modes.

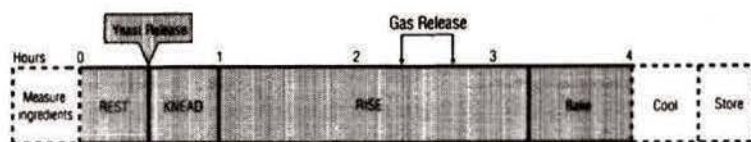
For DOUGH modes, it is automatic from mixing to punching.

*Time required for each step will depend on factors such as room temperature and humidity.

For DOUGH modes, time will also depend on the oven you use.

BASIC mode

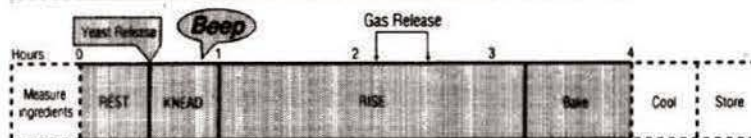
BAKE mode
BAKE SANDWICH
mode



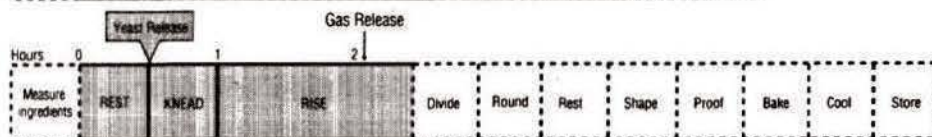
BAKE RAPID mode



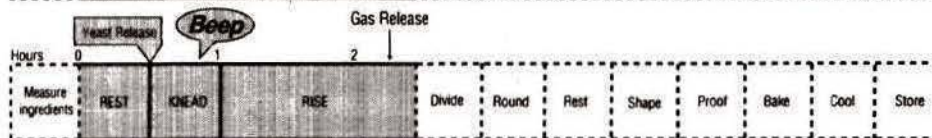
BAKE RAISIN mode



DOUGH mode

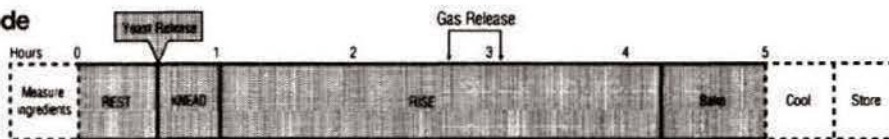


DOUGH RAISIN
mode

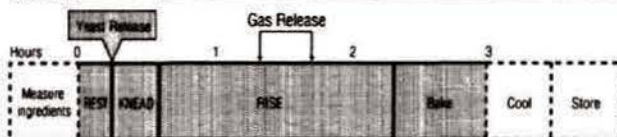


WHOLE WHEAT mode

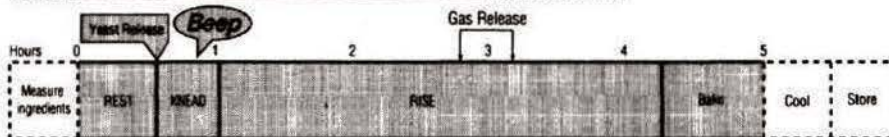
BAKE mode
BAKE SANDWICH
mode



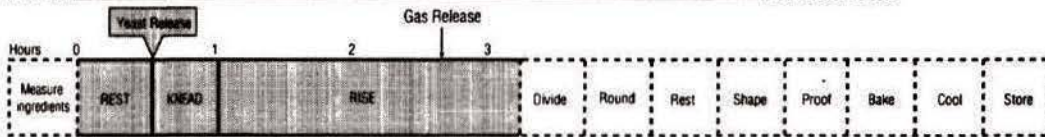
BAKE RAPID mode



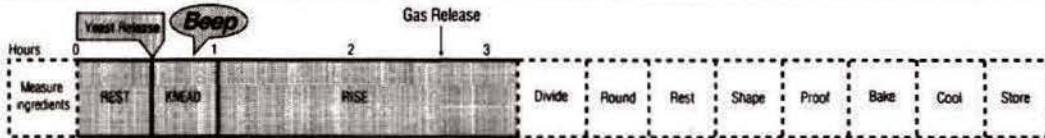
BAKE RAISIN mode



DOUGH mode

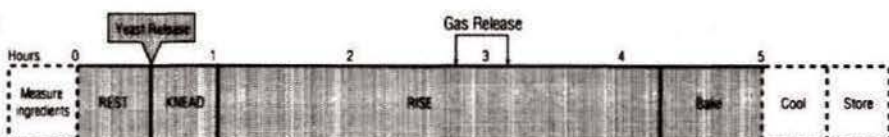


DOUGH RAISIN
mode

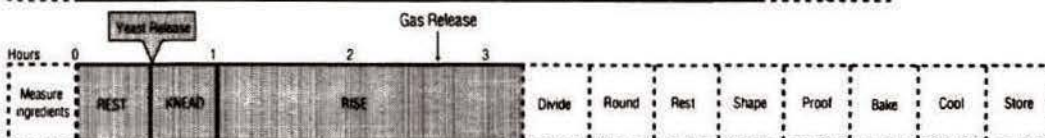


MULTIGRAIN mode

BAKE mode



DOUGH mode



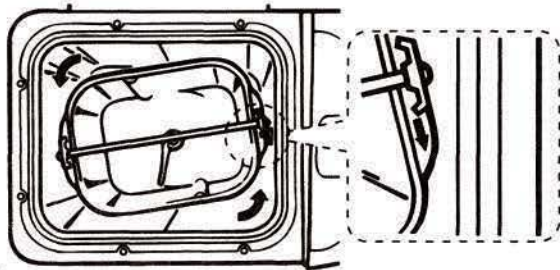
*Though some programs appear to be the same timewise as others, each process proceeds quite differently in each program.

Parts identification

Bread pan

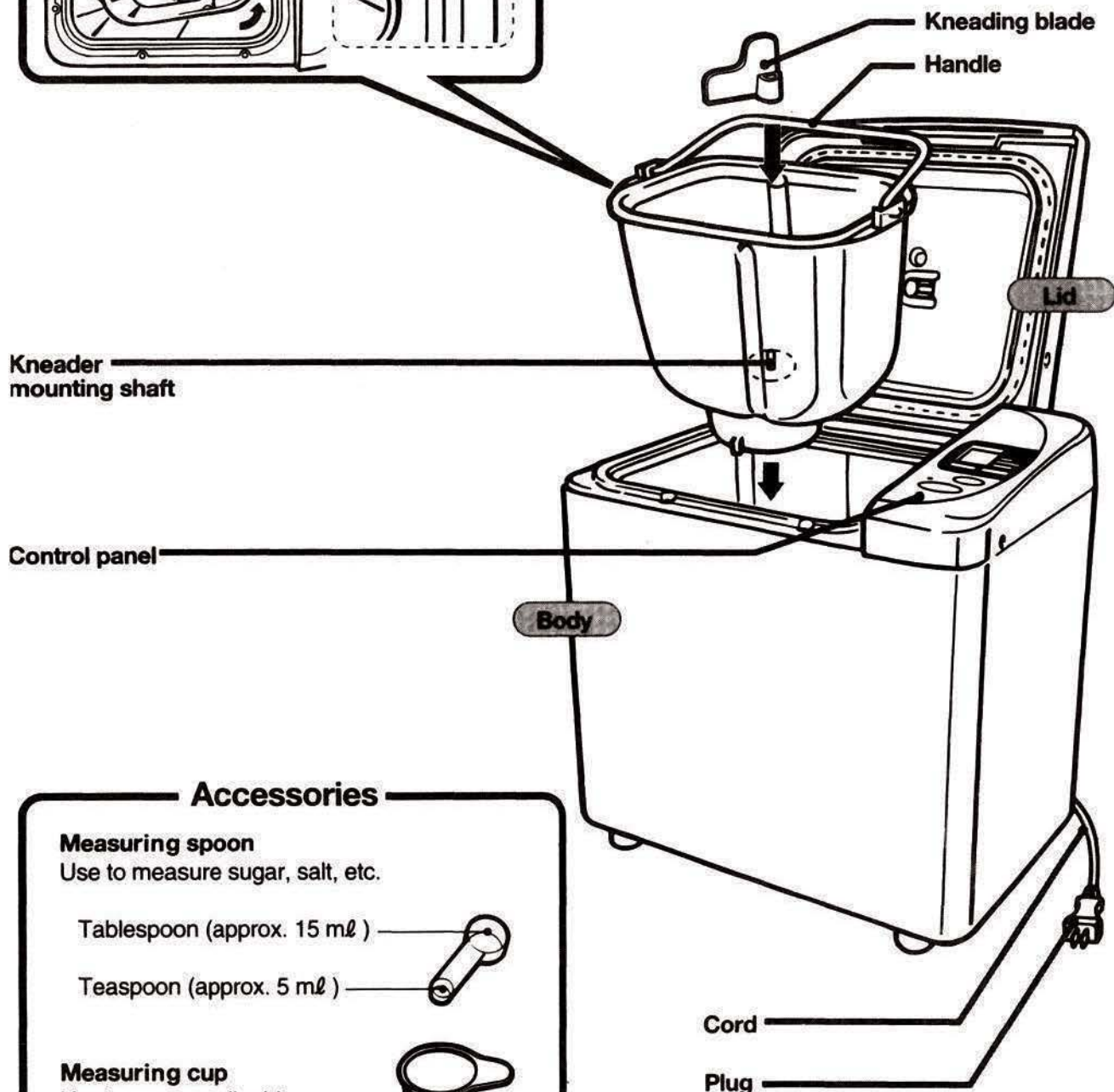
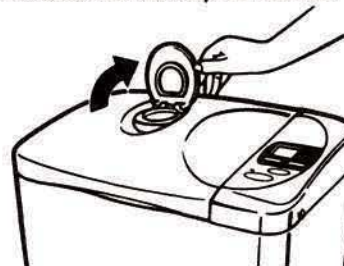
Slide in the pan to the correct position in the unit.
Twist slightly counterclockwise to remove.

To remove



Yeast dispenser

Located on the top of the lid.



Accessories

Measuring spoon

Use to measure sugar, salt, etc.

Tablespoon (approx. 15 mL)

Teaspoon (approx. 5 mL)

Measuring cup

Use to measure liquids.
(1 cup/8 fl. oz./240 mL)

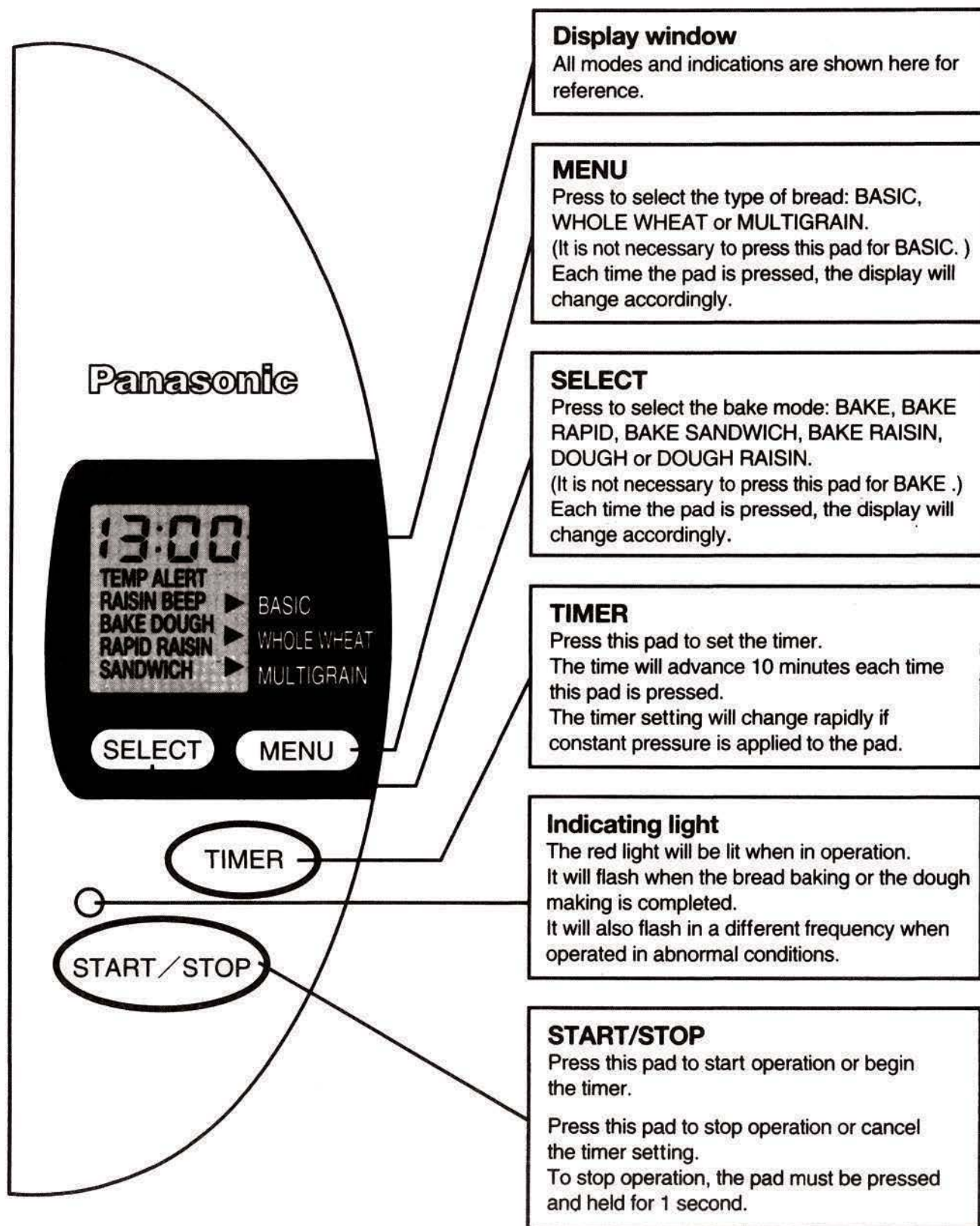


Control panel-display/functions


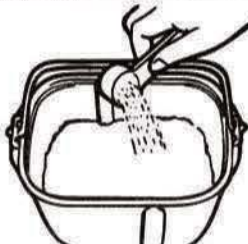



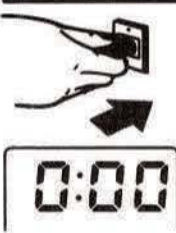
Be sure you understand the function of each pad before using the *Bread Bakery*®.

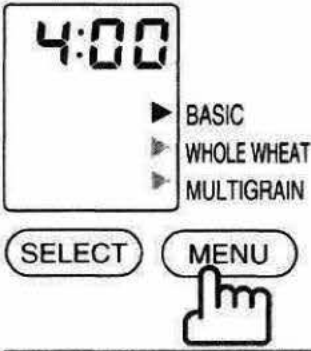



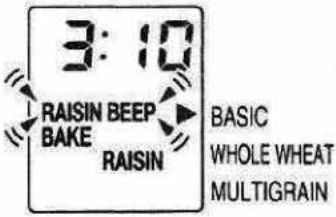
NOTE: The unit has a protective film overlay on the control panel to prevent scratching or marring during shipping.



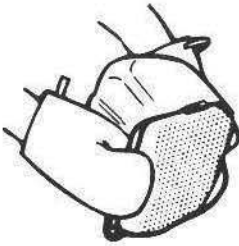
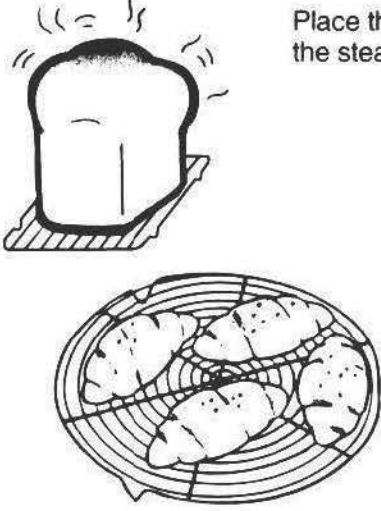

You may peel this film off and discard it.



How to use


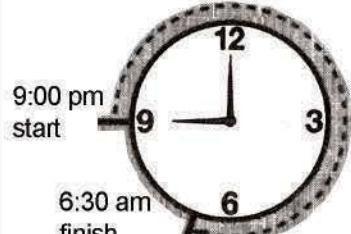
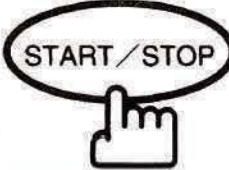
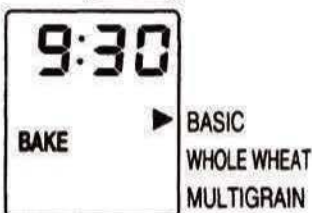
	Steps	Notes
1	 <p>Remove the bread pan from the unit.</p> <p>Twist slightly counter clockwise and pull up, using the handle.</p> <p>Mount the kneading blade on the shaft.</p>	<p>Be sure that there are no crumbs around the shaft.</p> <p>The kneading blade is designed to fit loosely on the shaft with some loose turning.</p>
2	 <p>Place all the ingredients except the liquids and dry yeast inside the bread pan.</p>	<p>See recipes on P. 20—34</p> <p>RAISIN modes only</p> <p>You may place dried fruits (e.g. raisins) later when the beeper sounds to prevent them from being crushed (see step 10.)</p>
3	 <p>Pour water and other liquids, if any, into the bread pan.</p>	
4	 <p>Place the bread pan inside the body.</p> <p>Be sure the bread pan contacts the bottom of the unit.</p> <p>Fold the handle down.</p>	<p>Wipe off any moisture or foreign matter from the outside of the bread pan before placing it in the unit.</p> <p>If the bread pan is not placed correctly, the dough will not be kneaded properly.</p>
5	<p>Yeast dispenser lid</p>  <p>Fill the yeast dispenser with the correct amount of dry yeast.</p> <p>After START/STOP is pressed, the yeast will automatically drop into the bread pan at the proper time.</p> <p>Close the yeast dispenser lid.</p>	<p>If any moisture remains on the dispenser, the yeast may not drop completely.</p>
6	 <p>Plug into a 120 volt outlet.</p> <p>The display will light up.</p>	<p>Position the unit away from the edge of the table or countertop.</p> <p>The unit may vibrate or move during the kneading process.</p> <p>Place the unit where it will not fall off should the unit move during the kneading process.</p>

	Steps	Notes
7	 <p>Press MENU to choose WHOLE WHEAT or MULTIGRAIN.</p> <p>For BASIC, it is not necessary to press this pad.</p>	See "Choice of bread modes" on P. 3.
8	 <p>Press SELECT to choose BAKE RAPID, BAKE SANDWICH, BAKE RAISIN, DOUGH or DOUGH RAISIN.</p> <p>For BAKE, it is not necessary to press this pad.</p>	See "Choice of baking modes" on P. 3.
9	 <p>Press START/STOP.</p> <p>"Rest" begins. The resting settles the temperature of the bread pan and ingredients.</p>  <p>After rest, the process will proceed to knead, then to rise and finally, bake.</p> <p>The time remaining until the bread is finished is displayed in hours and minutes. (3:59, 3:58 ...)</p> <p>The above display is for BASIC-BAKE</p>	<p>When TEMP blinks, see P. 12.</p> <p>There will be no mixing action during resting.</p> <p>A clicking noise may be heard during operation. This is not a malfunction.</p> <p>For information of the process of each mode, see P. 4.</p> <p>The time required for each of the steps will vary according to factors such as voltage fluctuation and room temperature.</p>
10	<p>RAISIN modes only</p>  <p>The above display is for BASIC-BAKE RAISIN.</p> <p>In the last part of kneading*, the beeper will sound eight times. RAISIN BEEP will blink and kneading will stop for 1 minute.</p> <p>Add the dried fruits (e.g. raisins) during this period to prevent them from being crushed.</p> <p>Close the lid and leave the unit. When 1 minute has passed, kneading will begin again.</p>	<p>*65~80 min. for BASIC, 70~120 min. for WHOLE WHEAT after START/ STOP is pressed.</p> <p>Do not put your finger in the dough, or touch the bread pan while adding the dried fruits.</p> <p>During operation, do not remove the pan, nor unplug the power cord.</p>

	Steps	Notes
11	 <p>The beeper will sound eight times and the indicating light will flash when the bread is baked, or the dough is completed.</p>	
12	 <p>Promptly open the lid and remove the bread pan using oven mitts.</p> <p>Press START/STOP. The unit keeps the bread warm for 1 hour or until START/STOP is pressed to prevent condensation of the steam.</p> <p>For DOUGH modes, follow each recipe directions on P. 27–34 for further steps.</p>	<p>The bread pan will be very hot. Do not place it on any plastic surfaces. Handle carefully.</p> <p>If the bread is left in the unit, further browning of crust color may be perceived.</p>
13	 <p>Turn the pan upside down. Shake the pan several times to release the bread.</p> <p>If the kneading blade comes out with the bread, use a heat-resistant plastic utensil to remove it.</p> <p>For DOUGH modes, when baking is completed, remove from the oven, using oven mitts.</p>	<p>The bread pan and the kneading blade will be very hot.</p> <p>A metal utensil may scratch the finish of the kneading blade.</p>
14	 <p>Place the bread on a wire rack to allow the steam to escape and to cool.</p>	<p>See "Slicing and storing the bread" on P. 10.</p>
15	 <p>Unplug after use.</p>	<p>Allow at least 1 hour cool down time before the next use.</p>

To use the timer (BAKE and BAKE SANDWICH modes only)

Follow the same steps as in pages 7—9 except step 9.
For step 9, follow the instructions below.

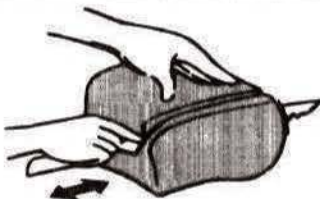
Steps	Notes
 <p>Press TIMER to set the amount of time in which you want the bread to be baked.</p> <p>Time may be set for any length of time from 4 hours to 13 hours for BASIC, from 5 hours to 13 hours for WHOLE WHEAT and MULTIGRAIN.</p>	<p>See P. 6 for further explanation of the timer pads.</p>
<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="text-align: center;">  <p>9:00 pm start</p> <p>6:30 am finish</p> <p>(9 hours and 30 minutes)</p> </div> <div> <p>Example:</p> <p>If the present time is 9:00 pm, and you want the bread to be finished at 6:30 am tomorrow morning, set the timer to 9:30 (9 hours and 30 minutes), the time required until the completion of the bread.</p> </div> </div>	
  <p>Press START/STOP.</p> <p>The time remaining before the bread is finished is displayed in hours and minutes.</p> <p>The above display is for BASIC--BAKE</p>	<p>There will be no action while the timer is working.</p>

Slicing and storing the bread

Cool the bread on a wire rack before slicing or storing the bread.

Slicing homemade bread

Homemade bread can be cut with a bread knife.



Place the loaf on its side and cut with a sawing motion.

Storing homemade bread

After cooling the bread completely at room temperature, wrap it in a foil or a plastic bag to preserve freshness.

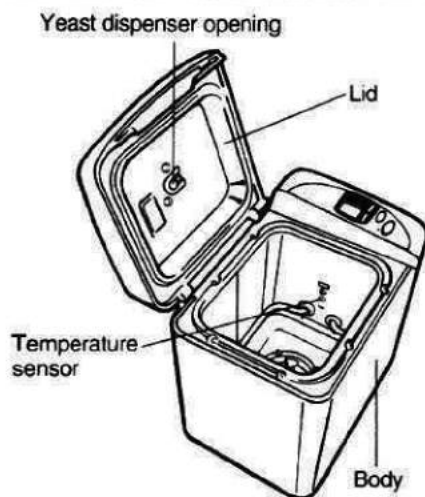
To enjoy the taste of freshly baked homemade bread, try to consume your bread as soon as possible.

For longer storage, wrap well and store in the freezer.

It is better to slice the loaf before freezing.

To clean

Before cleaning the unit, unplug and allow the unit to cool.



Body and Lid

Body and lid should be wiped clean with a damp cloth. Use only mild liquid detergent.

Do not use cleansers, steel wool pads, or other abrasive materials.

Do not use benzine, thinner, alcohol, etc. Be careful of the yeast dispenser opening.

Temperature sensor

Wipe gently and avoid deforming the temperature sensor.

Yeast dispenser

Wipe clean with a dry cloth. If a damp cloth is used, the dispenser must be dry completely before reuse.



Bread pan and kneading blade

Remove them from the body and wash with a sponge after each use.

The inside of the pan and kneading blade are coated with a non-stick finish. Avoid using harsh cleansers or sharp objects when cleaning.

Do not leave any part immersed in water. Promptly hand wash all parts of the bread pan and wipe dry.



Measuring cup and spoon






Rinse and wipe dry.

Be sure that all moisture inside the unit and the bread pan has dried completely before storing.

Specifications

Model No.	SD-YD150
Power supply	120 V AC 60 Hz
Power consumed	550 W
Capacity	3 cups (15 oz) of bread flour 3 ¹ / ₄ cups (16 oz) of whole wheat flour
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector
Dimensions (H×W×D)	approx. 13" × 13 ¹ / ₃ " × 9"
Weight	approx. 14 ¹ / ₃ lbs.
Accessories	Measuring cup, Measuring spoon

Abnormal conditions

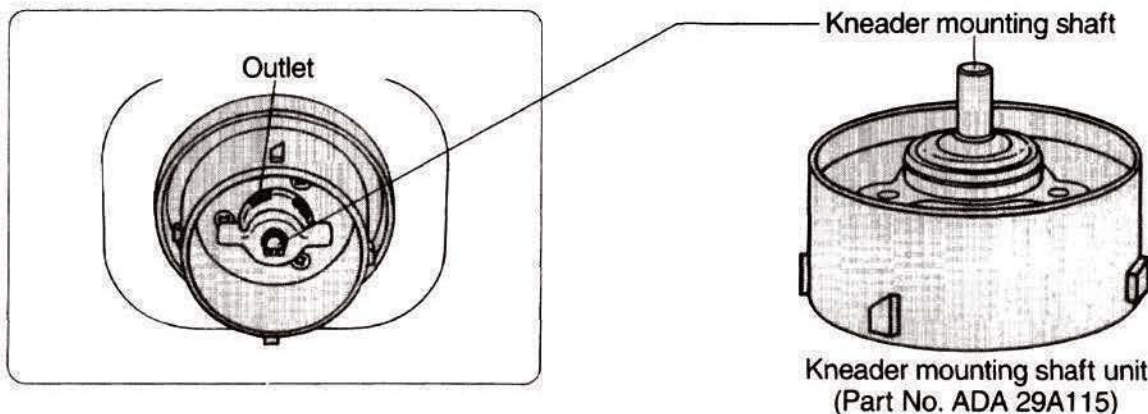
Condition	Reason/Cause	How to reset/restart
 TEMP appears on display.	The unit is hot (above 105°F). This may occur during repetitive use. You must allow the unit to cool down before reusing.	Leave the unit as it is. When the unit has cooled to below 105°F, TEMP will disappear from the display window and the red indicating light will go out. This indicates that the unit is now ready to use.
 ALERT is on display.	There has been a 10-minute or less power outage. (The power plug has been inadvertently pulled out or the breaker has activated.)	If the interruption in the power supply is momentary, the operation will not be affected. If the power is restored within 10 minutes, the bread maker will operate again. However, the bread may not turn out well.
 0:00 is on display.	There has been more than 10 minutes power outage. (power failure, unplugging of the power cord, or a malfunctioning of household fuse or breaker).	Remove the dough and start again using all new ingredients.
Not baked at all, although the operation appears to have proceeded.	Motor protection device has activated. This only happens when the unit is overloaded and an excessive force is applied to the motor. After about 30 minutes, the motor automatically starts running again.	Check to see if the kneader mounting shaft can rotate. <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  Yes Make sure you did not use too much or too hard/heavy ingredients, then start again using all new ingredients. </div> <div style="text-align: center;">  No Service will be required. </div> </div>

Leakage of bread ingredients from the bread pan

With extended use, a small quantity of ingredients may leak out from the outlet of the bread pan. This is normal. The bread pan is designed so that the ingredients in the kneader mounting shaft unit may be discharged to prevent rotation stoppage.

When the kneader mounting shaft does not rotate, it is necessary to replace the kneader mounting shaft unit with a new one.

Consult with your authorized Panasonic Service Center for servicing or for purchase of replacement parts. Please refer to the list of authorized Panasonic Service Centers which came with your unit.



To bake tasty bread

Characteristics of Ingredients

Each ingredient has its own characteristics which exerts a great influence on the result of bread.

■ Basic ingredients ■

- **Wheat flour:** Wheat flour provides the bulk and structure of bread. It is classified into two types, strong flours which are milled from hard wheat and weak flours which are milled from soft wheat. The difference between the two types of wheat is the content of proteins that form gluten ("gluten" is the important constituent of bread which provides its structure and its stretchy, chewy texture).

Gas which is released during fermentation of the dough is trapped within the elastic network of gluten, thus making the dough rise. Gluten development takes place during dough kneading.

Strong flours contain a high content of proteins necessary for the development of gluten. Bread flour is the major product within this category. Most of the recipes in this book call for this flour.

Weak flours such as cake flour and pastry flour, are less in protein content and are suitable for products which have a light, crumbly texture and do not require much gluten development.

All purpose flour is used for many purposes, as the name suggests, in home baking. It is slightly weaker than bread flour. In our recipes, it is blended with the bread flour and not used alone.

Self rising flour is a white flour to which baking powder and sometimes salt have been added.

Weak flours, all purpose flour and self-rising flour may not be substituted for bread flour in the included recipes.

Whole wheat flour is made by grinding the entire wheat kernel, including the bran and germ. 100% whole wheat bread or breads containing a high percentage of whole wheat flour will be lower in height and heavier in texture than bread baked with a high percentage of bread flour. This is because the gluten strands are cut by the edges of bran flakes and the germ, rich in minerals, inhibits fermentation.

- **Other flours:** Flours other than wheat flour are not used to provide the bulk and structure of bread but to add the nutritive value and flavor to bread in this book. (See P.15 "Other ingredients.")

- **Salt:** Salt has the following functions in bread baking.

- *It strengthens gluten structure and makes the dough more elastic.
- *It inhibits yeast growth.

Therefore, too much salt will inhibit fermentation whereas too little will result in a weak gluten structure. Both will result in a bread with low volume and poor texture. In any case, use ordinary table salt.

- **Sugars:** Sugars or sweetening agents have the following purposes in baking:

- *They add sweetness and flavor.
- *They create tenderness and fineness of texture.
- *They give crust color.
- *They contribute to keeping qualities by retaining moisture.
- *They provide food for yeast.

Besides regular granulated sugar, brown sugar, honey and molasses are used in this book. A few recipes omit sugar(s) and include other ingredient(s) which act as sugar, such as fruit.

Molasses is used for dark breads; those baked with whole wheat or rye flour. There are two types of molasses, sulfured and unsulfured. The difference is that sulfured molasses is a by-product of sugar refining while unsulfured molasses is not, and unsulfured has a less bitter taste. In the included recipes, the two molasses are used interchangeably.

When using honey or molasses, remember that its liquid content must be included in the total additional liquid.

- **Fats:** Following are the major purposes of fats in baking.
 - *They tenderize the product and soften the texture.
 - *They add flavor and richness.
 - *They contribute to keeping qualities by retaining moisture.
 - *They give flakiness to puff pastry.

In the included recipes, butter (unsalted butter) is mainly used, being replaced occasionally by vegetable or shortening. Other fats such as margarine, may replace butter. Remember that these have a different oil flavor and texture as compared to butter.

- **Milk and milk products:** Their main purposes are:

- *They enhance flavor.
- *They increase the nutritional value of bread.

Milk solids include protein, lactose (milk sugar), and minerals. Major differences between fresh liquid milk and dried milk are as follows:

Fresh liquid milk

Whole milk.....about 88% water, 4% fat, 8% nonfat solids.

Skim or nonfat milk.....has had most or all of its fat removed.

Dried milk

Dried whole milk.....is whole milk that has been dried to powder.

It contains fat which can become rancid.

Nonfat dry milk.....is skim milk that has been dried to powder.

Liquid milk and dried milk are not interchangeable because of the difference in fat and water content.

Nonfat dry milk is recommended because of its convenience and cost. For storage, keep dry milk in the refrigerator.

- **Liquids:**

Liquid is an important element in bread baking.

A small difference in the quantity may affect the height and the texture of bread. In the included recipes, approximately 68–75% of the flour weight equals the weight of liquids. The liquid content in other ingredients, such as molasses, eggs, fruits and vegetables must be accounted for when these are used as ingredients.

- **Leavening agents:**

Yeast:

Yeast is a living organism, a microscopic plant which works as the leavening agent in bread baking. It acts on sugars and changes them into carbon dioxide gas and alcohol. This gas production causes the leavening or the "rise" of yeast dough. The alcohol evaporates during baking.

Yeast is available in two forms: compressed and dried. Dry yeast is available in two types: the type that requires preliminary fermentation and the type that is used dry and may be mixed with other ingredients. For *Bread Bakery®*, use the latter type, either instant or active dry. (Instant is recommended.)

Do not use the compressed yeast or dry yeast that requires preliminary fermentation. Do not dissolve yeast in warm water before use.

It is placed dry in the yeast dispenser on the top lid, separated from other ingredients.

Yeast must be stored in the refrigerator for short term storage.

For longer storage, keep in the freezer.

Its reactions to temperature are as follows:

34°F.....Inactive (Storage temperature)

60°F to 70°F.....Slow action

70°F to 90°F.....Best growth (Fermentation and proofing temperatures for bread growth)

Above 120°FYeast is killed

Chemical leaveners

Chemical leaveners are those that release gases produced by chemical reactions. Chemical leaveners used in this book are baking soda (sodium bicarbonate) and baking powder.

■ Other ingredients ■

Cereals/Grains: Products other than wheat are occasionally used in baked goods. Some are whole (e.g. oatmeal), some are cracked (e.g. cracked wheat cereal), some are milled to flour (e.g. cornmeal, rye, millet, soy flours).

Some of these cereals/grains make bread dense and heavy. They do not include enough of the proteins that form gluten in bread. Therefore, when you include these cereals/grains, it will be difficult to make the conventional fluffy bread.

–MULTIGRAIN bread mode is applied to prevent such inferior results. However, as this mode considers a wide range of conditions, not only ingredients' characteristics but also temperature, in some conditions, you may find that the WHOLE WHEAT bread mode produces better results.

● Eggs:

When using eggs in bread baking, its (their) large liquid amount must be accounted for in the recipe.

An average size egg contains about 73% water.

Make sure you do not add excess liquid.

● Fruits:

Fruits may be added to bread products to make variations.

With fruits, their sugar and water contents must be considered in the recipe, and these vary according to how they are processed. (Fresh, canned, dried, glacé or in juice.) Total weight of fruits used should not exceed 13% of the flour weight.

Total weight of fruits = $0.13 \times \text{weight of flour}$

● Vegetables:

Use as directed in the recipes. As with fruits, consider the content of water and sometimes sugar (such as when using pumpkin).

Like fruits, the total amount should weigh about 13% of the flour weight.

Total weight of vegetables (cooked) = $0.13 \times \text{weight of flour}$

● Nuts:

Nuts may be used, but chop them to about 1/8 inch cubes. Use up to about 10% of the flour weight. The height of bread when nuts are used, may be low because the chopped nuts cut the gluten structure.

● Spices:

Spices are used to add flavor to the bread.

Only small amounts are enough in the recipes.

Tips for baking whole wheat and multigrain breads

The result of breads, such as whole wheat breads and multigrain breads, are affected greatly by the quality of ingredients, especially the flour. The flour quality is affected by the keeping methods, the temperature, humidity, etc. Another important factor about the flour is that its quality also differs from year to year, season to season due to the quality of the wheat crop affected by the weather.

Sometimes due to bad weather conditions, the crop may not grow with as much gluten forming properties as it would require to produce flour for making excellent breads.

When the quality of flour is poor, the bread may not rise, or collapse after rising due to weak gluten. In such cases, take the following measures to obtain better results.

1. At least 1 cup of the flour should be white bread flour, rather than whole wheat flour.
(Proportion of white bread flour vs. whole wheat flour should be 1: 2.)

and/or 2. Reduce 1/16 cup to 1/8 cup of water from the regular amount.

If above still does/do not solve problems,

3. Reduce the amount of dry yeast to 1 teaspoon.

The loaf produced by above methods may be low or small.

Differences in Baking Results

Baking results differ according to several factors including: the environmental conditions, electricity fluctuation, choice of ingredients and their brands, measurement and quality. To avoid poor baking results, the following should be remembered:

- **Bake at optimum temperature.**

Temperature is one of the most important factors in bread baking. Although the *Bread Bakery®* is designed to sense the temperature and automatically control the heating system during the entire process of baking, it should be remembered that fair results may be obtained only if the room temperature is 41°F to 86°F. For optimum results, bake in a room between 68°F to 77°F.

Temperature of ingredients will also affect the bread result. Although it is best to have all the ingredients the same temperature as the room temperature (that is, within the optimum temperature range), the temperature of ingredients are often very difficult to control. The temperature of water is the easiest to adjust. When using BAKE RAPID mode and the room temperature is very cold, between 41°F–50°F, adjust water to approximately 68°F.

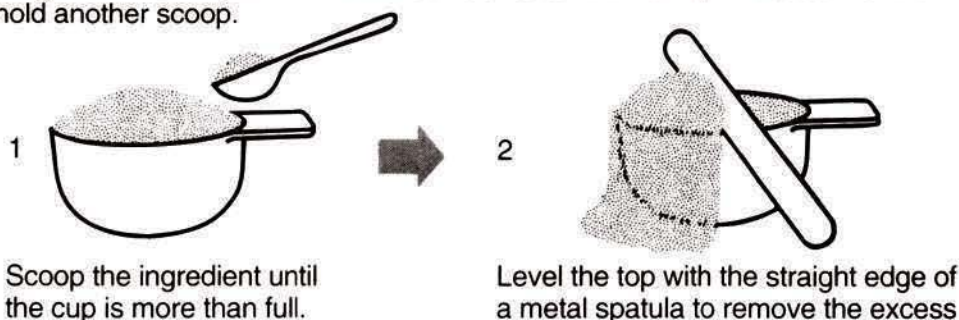
Other environmental factors such as humidity and altitude may affect the bread result. In normal room humidity, the effect may be slightly seen in the color and the luster of the crust. Experimentation will be necessary regarding the correct amount of yeast to be used at different altitudes.

- **Measure the ingredients accurately.**

Accurate measurement is essential in achieving good baking results. Weighing the ingredients would be more accurate than measuring them in cups. This is why in this book's recipes, the major ingredients are given in weight as well as in cup/spoon measurements.

The only ingredients that may be appropriate in measuring by volume, that is, by cups and spoons, are liquids and very small quantities of dry ingredients, such as the yeast and spices. These are difficult to weigh by a kitchen scale. Even in such instances, measure the amount accurately by scooping the ingredient in the measuring cup or the spoon of the desired size until the measure is more than full. Level the top with the straight edge of a metal spatula to remove the excess. Do not tap the bottom of the cup or spoon on the table to hold another scoop.

Correct way to measure using a measuring cup.



- **Always use fresh ingredients.**

Check the date on the package before purchasing and use the ingredients before they become outdated. After opening the package, store in the refrigerator. Yeast should always be kept in the refrigerator regardless of whether or not its package is opened. Flour should be kept in a cool, dry place (below 68°F). If such a place is not available, store it in the refrigerator.

Yeast is one of the ingredients whereby you cannot determine its freshness through visual inspection. A quick way to check its life is to pour a teaspoon of yeast in a 1/4 cup of warm water of 105°F to 115°F with a teaspoon of sugar. Set aside for a few minutes. The yeast is dead or is not activating if foam does not cover the surface of water as the result of fermentation. In such cases, *do not use the yeast packed in the same package, but open a fresh one.*

- **Use the prescribed ingredients.**

Ingredients other than those specified in the recipe should not be used. For further information on the ingredients read P.13 to P.15.

- **Electrical fluctuations**

Electrical fluctuations will affect the height, the texture and the color of bread. It is recommended that the unit is used where the electricity supply is constant.

<div style="text-align: center;"> BAKING RESULTS: </div> <div style="text-align: center;"> Please check the following: </div>			Neither the indicating light nor the display light up.	Smoke emitted from steam vent. Burning smell.	Sides of bread collapse and bottom is damp.	Bread rises too mu
OPERATIONAL ERRORS	Unplugged.		<input type="radio"/>			
	Ingredient spilled on heater element			<input type="radio"/>		
	Power outage (display 0:00).					
	START/STOP pad was pressed after starting.					
	Top lid was open during operation.					
	Mode selection was wrong (DOUGH mode was chosen).					
	Bread left in bread pan too long after baking.				<input type="radio"/>	
	Bread sliced just after baking (Steam was not allowed to escape).					
	Water added after kneading flour.					
	Kneading blade not installed properly in pan.					
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough			
			Too much			<input type="radio"/>
		Yeast	Not enough			
			Too much			<input type="radio"/>
			No yeast			
		Water	Not enough			
			Too much			<input type="radio"/>
	No sweetening agents					
	Ingredients used other than prescribed.				<input type="radio"/>	
	Flour	Old flour used.				
		Wrong type of flour used.			<input type="radio"/>	
	Yeast	The order to add ingredients was wrong. Liquids touched yeast before kneading. (See P. 7)			<input type="radio"/>	
		Old yeast used.				
		Wrong type of yeast used.				
	Water temperature was not adjusted according to the room temperature. (See P.16.)					

Problems and causes on breads baked in DOUGH modes

	Problem	Causes		Problem	Causes
Shape	Poor volume	Measurement errors (too much salt too little liquid too little sugar too little yeast) Wrong type of flour used Oven too hot	Crust	Too dark	Measurement errors (Too much sugar or milk) Insufficient proofing Oven temperature too high Baking time too long Insufficient water sprayed
	Too much volume	Measurement errors (too much liquid too much sugar too much yeast) Over proofed		Too pale	Measurement errors (Too little sugar or milk) Over proofed Oven temperature too low Baking time too short Too much water sprayed
	Poor shape	Too much liquid Wrong type of flour used Old flour used Improper shaping or proofing		Too thick	Measurement errors (Too little sugar or fat) Baked too long and/or at wrong temperature Too little water sprayed
	Split or burst crust	Under proofed Insufficient water Oven too hot Insufficient water sprayed Uneven heat in oven			
Texture & Crumb	Too dense	Measurement errors (too much salt too little liquid too little yeast) Under proofed	Flavor	Poor flavor	Inferior, spoiled, or rancid ingredients Under or over proofed
	Too coarse or open	Measurement errors (too much liquid too much yeast) Over proofed Pan too large			
	Poor texture or crumbly	Wrong type of flour used Too little salt Over proofed Oven temperature too low			

Q & A

Q May I open the lid during operation?

A You may observe the initial processes up to and during kneading. However, it is not recommended to open the lid during the rising and baking processes, because the heat, necessary to build up within the unit, may escape.

Q The top of the bread is very uneven. Why?

A At the gas releasing process, the kneading blade turned the dough upside down, leaving an uneven surface on the top. This happens by chance, and it is not due to the malfunctioning of the unit.

Q With the MULTIGRAIN recipe, may I replace whole wheat flour with bread flour?

A Yes, but BASIC bread mode is recommended rather than MULTIGRAIN bread mode.

Q May I use home-ground or home-milled flour?

A No. Home ground or home milled flour is too coarse for breads baked in the *Bread Bakery*®.

Q May I use whole grains or coarse cracked grains?

A Yes, but ingredients other than described in the included recipes are not recommended.

Q The blade does not come off from the pan after baking, what should I do?

A Fill 1/4 of bread pan with warm water. Leave aside for about 5 minutes, then try to remove the blade again.

Q Are the parts of the unit dishwasher-safe?

A No. Follow instructions on P.11 "To clean".

Recipes

BASIC-BAKE/BAKE RAPID mode

- The size of the large loaves are not exactly 50% ~ 100% larger than the regular size loaves, although their formulae may appear to be so.
- The appearance, texture and taste of the large loaves are also not the same as the regular loaves.

The timer may not be used for recipes which use fresh milk, eggs, fruits and cooked vegetables, as these may go stale overnight. (Especially during the hot summer nights.)

Basic white	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 c (15 oz.)
dry milk	1 TBSP	1 1/2 TBSP
salt	1 tsp	1 1/2 tsp
sugar	2 TBSP	3 TBSP
butter	1 TBSP	1 1/2 TBSP
water	1 c (8 fl.oz.)	1 1/4 c (10 fl.oz.)

Carrot-spice	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
carrots, grated	1/4 c (1 oz.)	1/4 c (1 oz.)
allspice	2 tsp	1 TBSP
honey	1 TBSP	2 TBSP
water	1 3/16 c (6 1/2 fl.oz.)	1 c (8 fl.oz.)

Cranberry	regular	large
dry yeast	1 1/2 tsp	2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 1/2 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
cranberry juice	3/8 c (3 fl.oz.)	1/2 c (4 fl.oz.)
water	9/16 c (4 1/2 fl.oz.)	3/4 c (6 fl.oz.)

Egg	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 1/2 TBSP	2 TBSP
milk	1 3/16 c (6 1/2 fl.oz.)	1 3/8 c (11 fl.oz.)
egg	1	2

Herb	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	2 TBSP	3 TBSP
butter	1 TBSP	2 TBSP
parsley flakes	2 TBSP	3 TBSP
caraway seeds	1 TBSP	2 TBSP
dill	1 TBSP	2 TBSP
water	1 c (8 fl.oz.)	1 7/16 c (11 1/2 fl.oz.)

Milk	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
salt	1 tsp	2 tsp
sugar	2 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
milk	1 c (8 fl.oz.)	1 7/16 c (11 1/2 fl.oz.)

Orange	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
orange zest, chopped	1 TBSP	2 TBSP
orange juice	7/16 c (3 1/2 fl.oz.)	3/4 c (6 fl.oz.)
water	1/2 c (4 fl.oz.)	2/3 c (5 1/2 fl.oz.)

Pepperoni	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	2 TBSP	3 TBSP
butter	1 TBSP	2 TBSP
pepperoni, chopped	1/2 c (2 oz.)	3/4 c (3 oz.)
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Cheese & Pepperoni	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
pepperoni, chopped	1/4 c (1 oz.)	1/4 c (1 oz.)
Provolone cheese, chopped	1/4 c (1 1/5 oz.)	1/4 c (1 1/5 oz.)
Parmesan cheese, grated	2 tsp	2 tsp
garlic powder	1/2 tsp	1/2 tsp
onion powder	1/2 tsp	1/2 tsp
oregano	1/4 tsp	1/4 tsp
olive oil	1 tsp	1 tsp
water	7/16 c (6 1/2 fl.oz.)	1 1/8 c (9 fl.oz.)

BASIC-BAKE/BAKE RAPID mode

Poppy Seed Lemon	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
poppy seeds	2 TBSP	3 TBSP
dry lemon peel, crushed	1 TBSP	2 TBSP
water	1 c (8 fl.oz.)	1 1/16 c (11 1/2 fl.oz.)

Potato	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
instant mashed potato flakes	3 TBSP	1/4 c (1/2 oz.)
water	1 c (8 fl.oz.)	1 1/16 c (11 1/2 fl.oz.)

Pumpemikel	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 c (9 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
rye flour	1/4 c (1 oz.)	1/4 c (1 oz.)
whole wheat flour	1/4 c (1 1/3 oz.)	1/3 c (1 3/5 oz.)
cornmeal	3 TBSP	1/4 c (1 1/3 oz.)
cocoa	2 TBSP	3 TBSP
molasses	2 TBSP	3 TBSP
water	1 c (8 fl.oz.)	1 9/16 c (12 1/2 fl.oz.)

Pumpkin	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
pumpkin, cooked and mashed	1/4 c (1 4/5 oz.)	1/3 c (2 2/5 oz.)
water	7/16 c (6 1/2 fl.oz.)	1 c (8 fl.oz.)

Rye	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	2 TBSP	3 TBSP
butter	1 TBSP	2 TBSP
rye flour	1/4 c (1 oz.)	1/3 c (1 2/5 oz.)
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Rye with Onions and Caraway	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	2 TBSP	3 TBSP
butter	1 TBSP	2 TBSP
rye flour	1/4 c (1 oz.)	1/4 c (1 oz.)
onions, chopped	1/4 c (1 oz.)	1/3 c (1 1/2 oz.)
caraway seeds	1 1/2 tsp	1 TBSP
water	1 3/16 c (6 1/2 fl.oz.)	1 1/16 c (8 1/2 fl.oz.)

Spicy Cheese	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	2 tsp	1 TBSP
butter	1 TBSP	2 TBSP
dry mustard	1 tsp	1 1/2 tsp
black pepper	1/4 tsp	1/2 tsp
Cheddar cheese, shredded	1/2 c (1 4/5 oz.)	1/3 c (2 1/2 oz.)
Worcestershire sauce	1 TBSP	1 1/2 TBSP
water	1 5/16 c (7 1/2 fl.oz.)	1 3/8 c (11 fl.oz.)

Swedish Limpa	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
rye flour	1/4 c (1 oz.)	1/4 c (1 oz.)
brown sugar	2 TBSP	3 TBSP
orange peel, chopped	1 TBSP	2 TBSP
caraway seeds	1 1/2 tsp	1 TBSP
fennel seeds	1/2 tsp	1 tsp
water	1 c (8 fl.oz.)	1 1/16 c (11 1/2 fl.oz.)

Walnut	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 tsp	1 TBSP
walnuts, chopped	1/4 c (1 oz.)	1/3 c (1 1/4 oz.)
water	1 c (8 fl.oz.)	1 1/16 c (11 1/2 fl.oz.)

BASIC-BAKE/BAKE RAPID mode

Yogurt	regular	large
dry yeast	1 tsp	1½ tsp
bread flour	2¼ c (10½ oz.)	3¼ c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
sesame seeds	2 TBSP	3 TBSP
yogurt	½ c (4½ oz.)	¾ c (6¼ oz.)
water	½ c (4 fl.oz.)	¾ c (6 fl.oz.)

Zucchini	regular	large
dry yeast	1 tsp	1½ tsp
bread flour	2¼ c (10½ oz.)	3¼ c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
walnuts, chopped	¼ c (1 oz.)	⅓ c (1¼ oz.)
cinnamon	1 tsp	1½ tsp
ground cloves	½ tsp	1 tsp
zucchini, grated	3 TBSP	¼ c (1¾ oz.)
water	¾ c (6 fl.oz.)	1 c (8 fl.oz.)

WHOLE WHEAT-BAKE/ BAKE RAPID mode

Basic Whole Wheat	regular	large
dry yeast	1 tsp	1½ tsp
whole wheat flour	2¼ c (10½ oz.)	3¼ c (16 oz.)
dry milk	1 TBSP	1½ TBSP
salt	1 tsp	1½ tsp
butter	1 TBSP	1½ TBSP
molasses	1 TBSP	2 TBSP
water	1½ c (8½ fl.oz.)	1¾ c (10½ fl.oz.)

50% Whole Wheat	regular	large
dry yeast	1 tsp	1½ tsp
bread flour	1⅞ c (5¼ oz.)	1¾ c (8⅝ oz.)
whole wheat flour	1⅞ c (5¼ oz.)	2 c (9⅞ oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
molasses	1 TBSP	2 TBSP
water	1½ c (8½ fl.oz.)	1¾ c (11½ fl.oz.)

WHOLE WHEAT-BAKE/ BAKE RAPID mode

Honey Walnut	regular	large
dry yeast	1 tsp	1½ tsp
whole wheat flour	2¼ c (10½ oz.)	3¼ c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
walnuts, chopped	¼ c (1 oz.)	⅓ c (1¼ oz.)
honey	2 tsp	1 TBSP
water	1⅞ c (8½ fl.oz.)	1¾ c (11½ fl.oz.)

Orange Anise	regular	large
dry yeast	1 tsp	1½ tsp
whole wheat flour	2¼ c (10½ oz.)	3¼ c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
orange zest	2 TBSP	3 TBSP
anise	1½ tsp	2 tsp
orange juice	½ c (4 fl.oz.)	¾ c (6 fl.oz.)
water	⅝ c (5 fl.oz.)	¾ c (6 fl.oz.)

Peanut sesame	regular	large
dry yeast	1 tsp	1½ tsp
bread flour	1⅞ c (5¼ oz.)	1½ c (7⅝ oz.)
whole wheat flour	1⅞ c (5¼ oz.)	1¾ c (8⅝ oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
brown sugar	1 TBSP	2 TBSP
peanut butter	¼ c (2 oz.)	⅓ c (2⅝ oz.)
sesame seeds	2 TBSP	3 TBSP
water	1 c (8 fl.oz.)	1½ c (12 fl.oz.)

Triticale Honey	regular	large
dry yeast	1 tsp	1½ tsp
bread flour	1 c (4⅞ oz.)	1 c (4⅞ oz.)
whole wheat flour	1¼ c (5⅝ oz.)	2¼ c (11⅞ oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
triticale flour	¼ c (1⅝ oz.)	⅓ c (1½ oz.)
honey	1 tsp	2 TBSP
water	1⅞ c (9 fl.oz.)	¾ c (6 fl.oz.)

Whole Wheat Yogurt	regular	large
dry yeast	1 tsp	1½ tsp
whole wheat flour	2¼ c (10½ oz.)	3¼ c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
sesame seeds	2 TBSP	3 TBSP
yogurt	½ c (4 oz.)	¾ c (6¼ oz.)
water	⅝ c (5 oz.)	¾ c (6 fl.oz.)

MULTIGRAIN-BAKE mode

Anadama	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	3/4 c (3 1/2 oz.)	1 c (4 9/10 oz.)
whole wheat flour	1 1/2 c (7 oz.)	2 1/4 c (11 1/10 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
cornmeal	1/4 c (1/2 oz.)	1/3 c (1 1/5 oz.)
molasses	1 TBSP	2 TBSP
water	1 3/16 c (9 1/2 fl.oz.)	1 9/16 c (12 1/2 fl.oz.)

Ancient	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	1 c (4 9/10 oz.)	1 1/2 c (7 1/4 oz.)
whole wheat flour	1 1/4 c (5 3/5 oz.)	1 3/4 c (8 3/4 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
brown sugar	2 TBSP	3 TBSP
amaranth grains	1 TBSP	2 TBSP
quinoa grains	1 TBSP	2 TBSP
water	1 c (8 fl.oz.)	1 1/2 c (12 fl.oz.)

Bran	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	3/4 c (3 1/2 oz.)	1 c (4 9/10 oz.)
whole wheat flour	1 1/2 c (7 oz.)	2 1/4 c (11 1/10 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
brown sugar	1 TBSP	2 TBSP
wheat bran	3 TBSP	1/4 c (1/2 oz.)
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Buckwheat	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	3/4 c (3 1/2 oz.)	1 c (4 9/10 oz.)
whole wheat flour	1 1/2 c (7 oz.)	2 1/4 c (11 1/10 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
sesame seeds	2 TBSP	3 TBSP
buckwheat flour	2 TBSP	3 TBSP
oat bran	1 TBSP	2 TBSP
molasses	1 TBSP	2 TBSP
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Bulgur Wheat	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
bulgur wheat, cooked*	1/4 c (1 1/2 oz.)	1/3 c (2 oz.)
molasses	1 TBSP	2 TBSP
water**	1 c (8 fl.oz.) ~ 1 1/16 c (8 1/2 fl.oz.)	1 3/16 c (9 1/2 fl.oz.) ~ 1 1/4 c (10 fl.oz.)

*Bring water to boil and cook/simmer for a few minutes, or until water evaporates. Cool before placing into the bread pan.

**You may need to adjust the water quantity depending on the absorption quality of the bulgur wheat.

Cracked Wheat Sunflower	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
cracked wheat cereal	1/4 c (1 oz.)	1/3 c (12/3 oz.)
unsalted sunflower seeds	1/4 c (1 oz.)	1/3 c (1 1/10 oz.)
honey	1 TBSP	2 TBSP
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Double Bran	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	3 1/4 c (3 1/2 oz.)	1 c (4 9/10 oz.)
whole wheat flour	1 1/2 c (7 oz.)	2 1/4 c (11 1/10 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
brown sugar	1 TBSP	2 TBSP
bran flakes	1/3 c (9/10 oz.)	1/2 c (1 oz.)
toasted bran	1/4 c (3/4 oz.)	1/3 c (9/10 oz.)
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

High Fiber	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
7-grain cereal	2 TBSP	2 TBSP
wheat germ	1 tsp	1 tsp
wheat bran	1 TBSP	2 TBSP
molasses	1 TBSP	2 TBSP
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

MULTIGRAIN-BAKE mode

Instant Multigrain	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	1 c (49/10 oz.)	1 1/2 c (7 1/4 oz.)
whole wheat flour	1 1/4 c (53/5 oz.)	1 3/4 c (83/4 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
multigrain cereal (cold)	1 c (2 oz.)	1 1/2 c (3 oz.)
honey	1 TBSP	2 TBSP
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Millet	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	1 c (49/10 oz.)	1 1/2 c (7 1/4 oz.)
whole wheat flour	1 1/4 c (53/5 oz.)	1 3/4 c (83/4 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
millet flour	1/4 c (12/5 oz.)	1/3 c (1 1/2 oz.)
toasted bran	3 TBSP	1/4 c (3/5 oz.)
molasses	1 TBSP	2 TBSP
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Multigrain	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	1 1/2 TBSP
salt	1 tsp	1 1/2 tsp
butter	1 TBSP	1 1/2 TBSP
soy flour	1 tsp	1 tsp
rye flour	1 TBSP	1 TBSP
millet flour	1 TBSP	2 TBSP
cornmeal	1 tsp	1 tsp
cracked wheat cereal	1 TBSP	1 1/2 TBSP
oatmeal	1 tsp	1 tsp
toasted bran	1 tsp	1 tsp
flax seeds	1 TBSP	2 TBSP
molasses	1 TBSP	2 TBSP
water	1 3/16 c (9 1/2 fl.oz.)	1 5/16 c (10 1/2 fl.oz.)

Nut bran	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	1 c (44/9 oz.)	1 1/2 c (7 1/4 oz.)
whole wheat flour	1 1/4 c (53/5 oz.)	1 3/4 c (83/4 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
almond slices	1/4 c (2/3 oz.)	1/3 c (9/10 oz.)
bran flakes	1/4 c (1/2 oz.)	1/3 c (2/3 oz.)
toasted bran	3 TBSP	1/4 c (3/5 oz.)
honey	1 TBSP	2 TBSP
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Oat Bran	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	3/4 c (3 1/2 oz.)	1 c (49/10 oz.)
whole wheat flour	1 1/2 c (7 oz.)	2 1/4 c (11 1/10 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
oat bran	1/4 c (3/4 oz.)	1/3 c (1 oz.)
molasses	1 TBSP	2 TBSP
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Oatmeal	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
oatmeal	1/4 c (4/5 oz.)	1/3 c (1 oz.)
milk	7/8 c (7 fl.oz.)	1 1/8 c (9 fl.oz.)
water	9/16 c (4 1/2 fl.oz.)	5/8 c (5 fl.oz.)

Oatmeal Applesauce	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
oatmeal	1/4 c (4/5 oz.)	1/3 c (1 oz.)
applesauce	1/4 c (2 1/10 oz.)	1/3 c (22/3 oz.)
cinnamon	1/2 tsp	1 tsp
molasses	1/2 TBSP	1 TBSP
water	13/16 c (6 1/2 fl.oz.)	1 1/4 c (10 fl.oz.)

Seven Grain	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
7-grain cereal	1/4 c (1 1/3 oz.)	1/3 c (13/4 oz.)
molasses	2 tsp	1 TBSP
water	1 1/16 c (9 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Six Flour	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	3/4 c (3 1/2 oz.)	1 c (49/10 oz.)
whole wheat flour	1 1/2 c (7 oz.)	2 1/4 c (11 1/10 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
buckwheat flour	2 TBSP	3 TBSP
soy flour	2 TBSP	3 TBSP
millet flour	1 TBSP	2 TBSP
barley flour	2 TBSP	3 TBSP
honey	1 TBSP	2 TBSP
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

BASIC-BAKE SANDWICH mode

There is only one size for these modes.

Basic Sandwich	
dry yeast	1 tsp
bread flour	3 c (15 oz.)
dry milk	1 1/2 TBSP
salt	1 1/2 tsp
sugar	3 TBSP
butter	1 1/2 TBSP
water	1 1/4 (10 fl.oz.)

Whole Wheat Sandwich	
dry yeast	1 tsp
whole wheat flour	3 1/4 c (16 oz.)
dry milk	1 1/2 TBSP
salt	1 1/2 tsp
butter	1 1/2 TBSP
molassas	2 TBSP
water	1 15/16 c (10 1/2 fl.oz.)

Dutch Potato	
dry yeast	1 1/2 tsp
bread flour	3 1/4 c (16 oz.)
dry milk	2 TBSP
salt	2 tsp
sugar	2 TBSP
butter	2 TBSP
potato flakes	1/4 c (1 1/2 oz.)
tumeric	1/8 tsp
buttermilk	1/4 c (2 fl.oz.)
water	1 c (8 fl.oz.)

Whole Wheat Bran	
dry yeast	1 tsp
whole wheat flour	3 1/4 c (16 oz.)
dry milk	2 TBSP
salt	2 tsp
butter	2 TBSP
molassas	2 TBSP
bran, unprocessed	1/2 c (3/4 oz.)
water	1 3/8 c (11 fl.oz.)

Farm Fresh	
dry yeast	1 1/2 tsp
bread flour	3 1/4 (16 oz.)
dry milk	2 TBSP
salt	2 tsp
sugar	2 TBSP
butter	2 TBSP
water with 1 egg	7/8 c (7 fl.oz.)
yogurt	1/2 c (4 oz.)

Whole Wheat Herb	
dry yeast	1 1/2 tsp
whole wheat flour	3 1/4 c (1 1/6 oz)
dry milk	2 TBSP
salt	2 tsp
sugar	3 TBSP
butter	2 TBSP
basil flakes	2 TBSP
parsley flakes	1 tsp
garlic powder	1/2 tsp
water	1 1/4 c (10 fl.oz.)

Walnut Cinnamon	
dry yeast	1 tsp
bread flour	3 1/4 c (16 oz.)
dry milk	2 TBSP
salt	2 tsp
sugar	1 TBSP
butter	2 TBSP
walnuts, chopped	1/2 c (1 7/8 oz.)
cinnamon	1 tsp
water	1 1/4 c (10 fl.oz.)

Whole Wheat Oatmeal	
dry yeast	1 tsp
whole wheat flour	3 1/4 c (16 oz.)
dry milk	2 TBSP
salt	2 tsp
butter	2 TBSP
molassas	2 TBSP
oatmeal	1/2 c (1 3/5 oz.)
water	1 1/2 c (12 fl.oz.)

BASIC-BAKE RAISIN mode

WHOLE WHEAT-BAKE RAISIN mode

You may place dried fruits and nuts in brackets later to prevent them from being crushed. (See step 10, P.8.) The separation of the dried fruits and nuts from the dough also accelerates rising and prevent it from getting too brown. Dried fruits should be very dry and should not be drenched.

Basic Raisin	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 c (15 oz.)
dry milk	1 TBSP	1 1/2 TBSP
salt	1 tsp	1 1/2 tsp
sugar	2 TBSP	3 TBSP
butter	1 TBSP	1 1/2 TBSP
(raisins)	1/3 c (2 oz.)	1/2 c (3 oz.)
water	1 5/16 c (7 1/2 fl.oz.)	1 1/4 c (10 fl.oz.)

Whole Wheat Raisin	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	1 1/2 TBSP
salt	1 tsp	1 1/2 tsp
butter	1 TBSP	1 1/2 TBSP
molasses	1 TBSP	2 TBSP
(raisins)	1/3 c (2 oz.)	1/2 c (3 oz.)
water	1 c (8 fl.oz.)	1 5/16 c (10 1/2 fl.oz.)

Fruit Nut Bran	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	2 TBSP	3 TBSP
butter	1 TBSP	2 TBSP
bran flakes	1/4 c (1/2 oz.)	1/3 c (2/3 oz.)
toasted bran	3 TBSP	1/4 c (3/5 oz.)
sliced almonds	1/4 c (1/2 oz.)	1/3 c (7/8 oz.)
(dried fruit bits)	1/4 c (1 1/4 oz.)	1/3 c (1 7/8 oz.)
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Apple Raisin	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	1 1/8 c (5 1/4 oz.)	1 1/2 c (7 2/5 oz.)
whole wheat flour	1 1/8 c (5 1/4 oz.)	1 3/4 c (8 5/8 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
applesauce	1/4 c (2 oz)	1/3 c (2 2/3 oz.)
cinnamon	1/2 tsp	1 tsp
(raisins)	1/4 c (1/2 oz.)	1/3 c (2 oz)
water	1 3/16 c (6 1/2 fl.oz.)	1 c (8 fl.oz.)

Irish Soda	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
salt	1 tsp	2 tsp
sugar	2 TBSP	3 TBSP
butter	1 TBSP	2 TBSP
caraway seeds	2 TBSP	3 TBSP
baking soda	1 tsp	1 1/2 tsp
(raisins)	1/3 c (2 oz.)	1/2 c (3 oz.)
buttermilk	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Date Nut	regular	large
dry yeast	1 tsp	1 1/2 tsp
whole wheat flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
(pecan nuts, chopped)	1/4 c (1 oz.)	1/3 c (1 1/5 oz.)
(dates, chopped)	1/3 c (1 1/2 oz.)	1/2 c (2 1/4 oz.)
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Prune	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	2 1/4 c (10 1/2 oz.)	3 1/4 c (16 oz.)
dry milk	1 TBSP	2 TBSP
salt	1 tsp	2 tsp
sugar	1 TBSP	2 TBSP
butter	1 TBSP	2 TBSP
(dried prunes, pits removed and chopped)	1/4 c (1 oz)	1/3 c (1 2/3 oz.)
water	1 1/16 c (8 1/2 fl.oz.)	1 1/2 c (12 fl.oz.)

Whole Wheat Irish Soda	regular	large
dry yeast	1 tsp	1 1/2 tsp
bread flour	1 1/8 c (5 1/4 oz.)	1 1/2 c (7 2/5 oz.)
whole wheat flour	1 1/8 c (5 1/4 oz.)	1 3/4 c (8 5/8 oz.)
salt	1 tsp	2 tsp
butter	1 TBSP	2 TBSP
caraway seeds	2 TBSP	3 TBSP
baking soda	1 tsp	1 1/2 tsp
molasses	1 TBSP	2 TBSP
(raisins)	1/3 c (2 oz.)	1/2 c (3 oz.)
buttermilk	1 c (8 fl.oz.)	1 1/2 c (12 fl.oz.)

Basic Dough mode

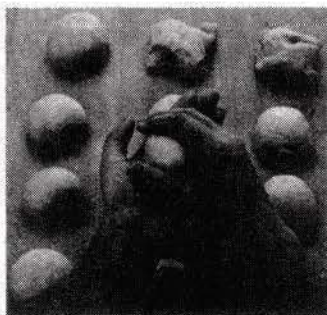
Dinner Rolls (Yield 18)

3 1/4 cups (16 oz.)	bread flour
1/4 cup	sugar
1 1/2 teaspoons	salt
3 tablespoons	dry milk
3 tablespoons	butter or margarine
15/16 cups (10 1/2 fl.oz.)	water
1 1/2 teaspoons	dry yeast
1	egg, beaten for brushing on top
3/4 tablespoon	poppy seeds, optional for sprinkling on top
3/4 tablespoon	sesame seeds, optional for sprinkling on top

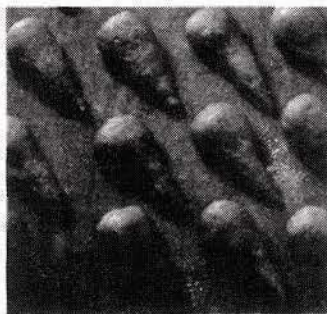
Variation: Whole Wheat Dinner Rolls
Replace 1 1/2 cups bread flour with whole wheat flour.

1 Make the dough according to instructions on P.7—9.

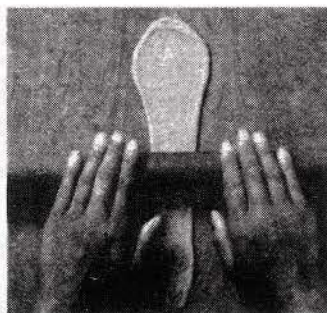
2 Divide the dough into 18 equal portions. Roll each portion into a ball. Cover with a plastic wrap and rest for 20 minutes.



3 Roll one end of the ball on a lightly floured surface to make a cone.



4 Roll each cone into a wedge shape, approximately 1/4 inch thick, using a rolling pin.



5 Starting with the wider end, roll up the wedge loosely towards the narrower end.



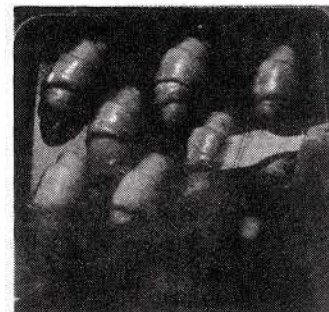
6 Place seam side down on a greased baking pan.



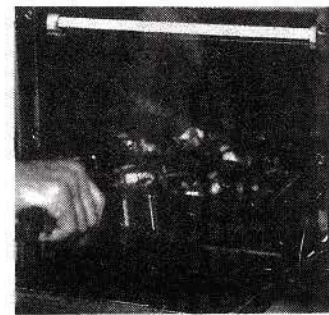
7 Spray water on top. Proof at 90°F for 30 to 50 minutes or until nearly doubled.



8 Brush rolls with beaten egg, sprinkle with poppy seeds or sesame seeds if desired.



9 Bake in 350°F oven for 10 to 15 minutes or until golden brown.



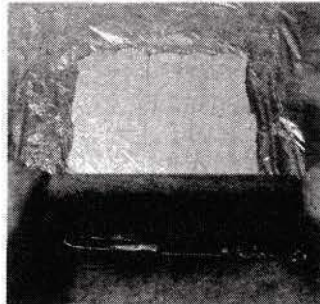
Croissants (Yield 18)

3 1/4 cups (16 oz.)	bread flour
2 tablespoons	sugar
3 tablespoons	dry milk
1 1/2 teaspoons	salt
15/16 cups (10 1/2 fl.oz.)	water
2 tablespoons	butter or margarine
2 teaspoons	dry yeast
7 oz.	butter or margarine, chilled for folding in the dough
1	egg, beaten for brushing on top

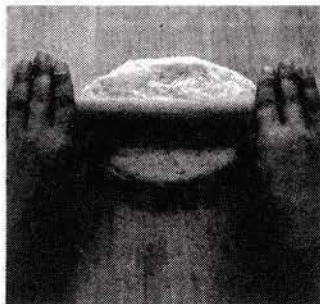
1 Make the dough according to instructions on P.7—9.

2 Place the dough in a greased bowl. Cover. Rest the dough in the refrigerator for 30 minutes.

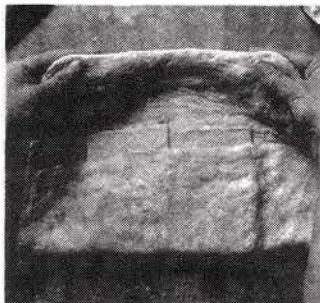
3 Roll 7 oz. of chilled butter between two sheets of waxed paper into a 10×7 inch rectangle. Place back in the refrigerator. Chill at least 1 hour.



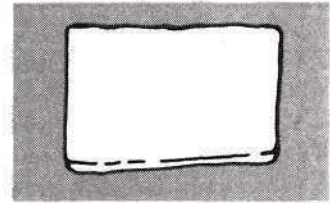
4 Roll out the dough on a lightly floured surface into a 12 inch square.



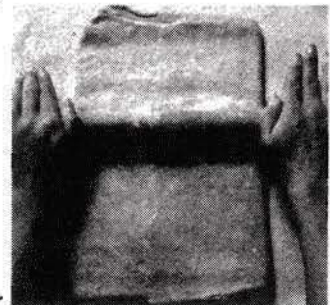
5 Place the rolled out butter over two-thirds of the dough. Fold the third without butter over the center third.



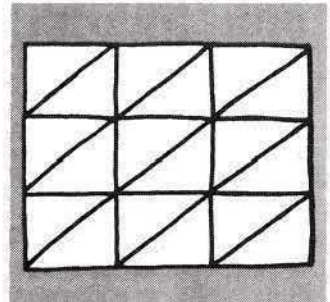
6 Fold the remaining third on top. Seal edges. Rest the dough in the refrigerator for 20 to 30 minutes.



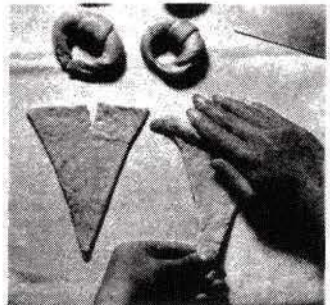
7 Place the dough at right angles to the previous position in #5. Roll out into 12 inch square. Fold into thirds. Wrap and place into refrigerator for 20 to 30 minutes. Fold and roll twice more. Wrap and chill after each rolling. After the final folding, chill several hours or overnight.



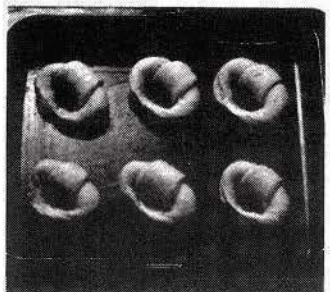
8 Cut dough crosswise into thirds. Cut each third in thirds. Cut each third diagonally to form two triangles.



9 Roll up each triangle loosely, starting from the side opposite the point. Curve ends.



10 Place seam side down on a greased baking pan. Spray water on top. Proof at 90°F for 30 to 50 minutes or until nearly doubled.



11 Brush with beaten egg. Bake in 375°F oven for 10 to 15 minutes or until golden brown.

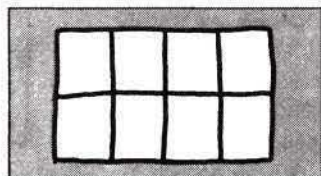
Basic Dough mode

Variation: Danish Pastries (Yield 8)

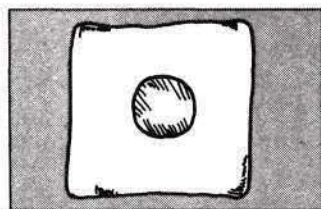
2 1/8 cups (10 3/4 oz.)	bread flour
1 1/8 cups (5 1/4 oz.)	cake flour
3 tablespoons	dry milk
1 teaspoon	salt
2 oz.	butter or margarine
1 1/4 cups (10 fl.oz.)	water
2 teaspoons	dry yeast
7 oz.	butter or margarine for folding in the dough
1	egg, beaten for brushing on top
Fillings	
1/2—3/4 cup	apricot jam or marmalade
1/4—1/3 cup	canned fruit filling or preserves
1/2—3/4 cup	nut streusel
1/2—3/4 cup	cheese filling

1 Follow steps 1 to 6 on P.28. Follow step 7, but repeat the process of folding into thirds and placing in the refrigerator four times, instead of three. Finally, wrap and chill for several hours or overnight.

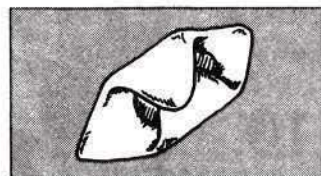
2 Roll out the dough into 14x17 inches. Cut into 8 squares. Roll each out into about 7 inch square.



3 Place the filling of your choice in the center of each square. Brush the four corners lightly with water to help them seal when pressed together.



4 Fold two opposite corners over the center. Press down firmly to seal together.



5 Fold the other two corners over the center and press all four corners tightly together.



6 Place on greased baking pan. Spray water on top.

7 Proof, brush with beaten egg and bake as croissants.

Brioche (Yield 12)

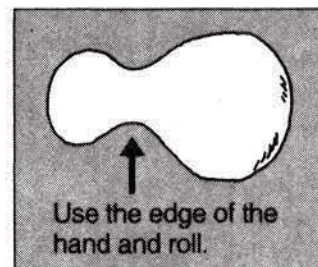
3 1/4 cups (16 oz.)	bread flour
2 tablespoons	sugar
1 1/2 tablespoons	dry milk
1 1/2 teaspoons	salt
1 1/8 cups (9 fl.oz.)	water with 4 eggs*
1/2 cup (3 oz.)	butter or margarine
2 1/2 teaspoons	dry yeast
1	egg, beaten for brushing on top
12 brioche or cake cups	
*Place 4 eggs first in the measuring cup, then add water.	

1 Make the dough according to instructions on P.7—9.

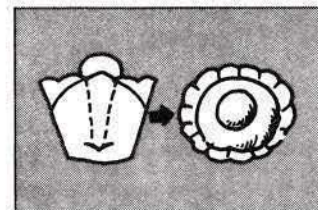
2 Place the dough in a greased bowl. Cover. Rest the dough in the refrigerator for 30 minutes.

3 Divide the dough into 12 equal portions. Roll each portion into a ball. Cover with a plastic wrap and rest for 20 minutes.

4 Using the edge of the hand, pinch off about one-fourth of the dough without detaching it. Roll the dough on the bench so that both parts are round.



5 Place the dough in the tin large-end first. With fingertips, press the small ball around its circumference into the large one.



6 Place tins on baking pan. Spray water on top. Proof at 90 F for 30 to 50 minutes or until the larger ball rises above the tin.



7 Brush with beaten egg. Bake in 350 F oven for 10 to 15 minutes or until golden brown.

French Bread (Baguette) (Yield 2)

3 1/4 cups (16 oz.)	bread flour
1 1/2 teaspoons	salt
2 teaspoons	sugar
2 teaspoons	butter or margarine
1 5/16 cups (10 1/2 fl.oz.)	water
1 1/2 teaspoons	dry yeast
3 tablespoons	poppy seeds, optional for sprinkling on top

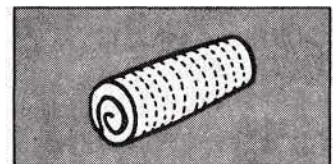
- 1 Make the dough according to instructions on P.7—9.
- 2 Divide the dough into 2 equal portions. Roll each portion into a ball.
- 3 Place the dough in a greased bowl. Cover. Rest for about 20 minutes. (Place in the refrigerator during the summer time.)
- 4 Roll each ball into a rectangle, using a rolling pin.
- 5 Starting at one short edge, roll the dough up tightly into a thin log, pinching the edges to seal. Taper and round ends.
- 6 Place on a greased baking pan. Spray water on top. Proof at 90°F for 60 minutes or until nearly doubled.
- 7 Brush with water. With a sharp knife, make 3 or 4 diagonal cuts about 1/4 inch deep across top of the logs.
- 8 Sprinkle with poppy seeds if desired.
- 9 Bake in 375°F oven for 25 to 30 minutes or until golden brown.
If your oven allows for steaming, bake with steam for first 10 minutes.

Danish Rolls (Yield 12)

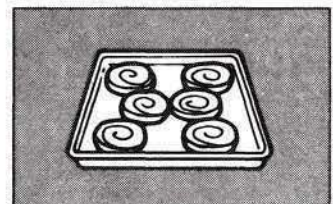
2 1/8 cups (10 3/4 oz.)	bread flour
1 1/8 cups (5 1/4 oz.)	all purpose flour
3/8 cup	sugar
1/4 cup	dry milk
1 1/2 teaspoons	salt
1/2 cup (3 oz.)	butter or margarine
1 1/8 cups (9 fl.oz.)	water with 1 egg*
2 teaspoons	dry yeast
1/2 cup (3 oz.)	raisins, for filling
1/4 cup (2/3 oz.)	sliced almonds, or mixed nuts, chopped for rolling in
1/2 cup (2 oz.)	cinnamon, for filling
1 tablespoon	granulated sugar, for filling
2 tablespoons	egg, beaten for brushing on top
1	

*Place 1 egg first in the measuring cup, then add water.

- 1 Make the dough according to instructions on P.7—9.
- 2 Place the dough in a greased bowl. Cover. Rest the dough in a refrigerator for 30 minutes.
- 3 Roll out the dough on a lightly floured surface into a 12×16 inch rectangle.
- 4 Spread the filling over the dough.
- 5 Starting at one short edge, roll the dough up tightly into a log.
- 6 Brush with beaten egg over the sealed end.
- 7 Cut the log into 12 equal portions.



- 8 Place on a greased baking pan. Spray water on top. Proof at 90°F for 20 to 30 minutes.



- 9 Brush rolls with beaten egg.
- 10 Bake in 375°F oven for 10 to 15 minutes or until golden brown.

Basic Dough mode

Doughnuts (Yield 18)

2 ¹ / ₈ cups (10 ³ / ₄ oz.)	bread flour
1 ¹ / ₈ cups (5 ¹ / ₄ oz.)	all purpose flour
1/4 cup	sugar
3 tablespoons	dry milk
1 ¹ / ₂ teaspoons	salt
3 tablespoons	butter or margarine
1 ⁵ / ₁₆ cups (10 ¹ / ₂ fl.oz.)	water
1 ¹ / ₂ teaspoons	dry yeast

Toppings

3 oz.	semi sweet chocolate, melted
1/2 cup (2 oz.)	blanched almonds, chopped
1/2 cup	powdered sugar
1/2 cup	whipped cream
1/2 cup (2 ³ / ₄ oz.)	cinnamon sugar

- 1 Make the dough according to instructions on P.7—9.
- 2 Divide the dough into 18 equal portions. Roll each portion into a ball.
- 3 Place on a lightly floured surface. Cover with a plastic wrap and rest for 20 minutes.
- 4 Shape each ball as desired, in a ring, twisted, or in an oval shape. Place on a greased baking pan.
- 5 Proof at 90°F for 30 minutes or until nearly doubled.
- 6 Deep fry the doughnuts in 360°F oil until golden brown. Let cool.
- 7 Garnish with your choice of toppings.
- 8 If desired, cut a hole on one end of doughnut and fill with jelly or your favorite filling.

Pizza (Yield 6)

3 ¹ / ₄ cups (16 oz.)	bread flour
1 ¹ / ₂ teaspoons	salt
2 teaspoons	vegetable oil
1 ⁵ / ₁₆ cups (10 ¹ / ₂ fl.oz.)	water
1 ¹ / ₂ teaspoons	dry yeast
2/3 cup (10 oz.)	pizza sauce, for brushing on top
3 cups (10 oz.)	mozzarella cheese, for sprinkling on top

- 1 Make the dough according to instructions on P.7—9.
- 2 Divide the dough into 6 equal portions. Roll each portion into a ball.
- 3 Place on a lightly floured surface. Cover with a plastic wrap and rest for 20 minutes.
- 4 Roll out each ball into a flat circle.
- 5 Place on a greased baking pan. Prick the surface with a fork.
- 6 Brush with 2 tablespoons pizza sauce. Sprinkle mozzarella cheese on top. Garnish with ingredients of your choice.
- 7 Bake in 500°F oven for 12 to 15 minutes or until ingredients are cooked and the dough is crisp and slightly brown.

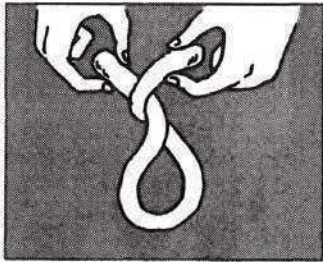

Whole Wheat Bagels (Yield 10)

1 ⁵ / ₈ cups (8 oz.)	bread flour
1 ⁵ / ₈ cups (8 oz.)	whole wheat flour
1 ¹ / ₂ teaspoons	salt
1 ¹ / ₂ tablespoons	butter
3 tablespoons	molasses
1 ³ / ₈ cups (11 oz.)	water
2 teaspoons	dry yeast
1 tablespoon	poppy seed, optional for sprinkling on top
1 tablespoon	sesame seeds, optional for sprinkling on top

- 1 Make the dough according to instructions on P.7—9.
- 2 Rest in a greased covered bowl in refrigerator for 20 minutes.
- 3 Divide the dough into 10 equal portions. Roll each portion on a lightly floured surface into a log, approximately ³/₄ inch thick and 8 inches long, using the palm of your hand.
- 4 Seal the ends together tightly to make a ring with a 1¹/₂ to 2 inch hole in the center.
- 5 Place on a greased baking pan. Spray water on top. Proof at 90°F for 30 minutes to 45 minutes.
- 6 Bring 1 gallon water with 1 tablespoon sugar to a boil.
- 7 Reduce to a simmer. Cook 4 or 5 bagels at a time for 7 minutes, turning once. Drain well.
- 8 Place on a greased baking pan.
- 9 Sprinkle tops with poppy seeds or sesame seeds, if desired.
- 10 Bake in 450°F oven for 25 to 30 minutes until golden brown, turning them over after half the baking time.

Whole Wheat Soft Pretzels (Yield 12)

1 ⁵ / ₈ cups (8 oz.)	bread flour
1 ⁵ / ₈ cups (8 oz.)	whole wheat flour
1 ¹ / ₂ tablespoons	dry milk
1 teaspoon	salt
1 ¹ / ₂ tablespoons	shortening
2 tablespoons	molasses
1 ³ / ₈ cups (11 oz.)	water
1 ¹ / ₂ teaspoons	dry yeast
1	egg, beaten for brushing on top
1 tablespoon	black sesame seeds, optional for sprinkling on top
1/4 cup (2 oz.)	coarse salt, optional for sprinkling on top

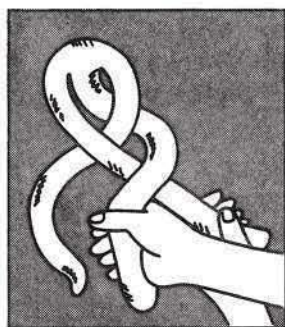
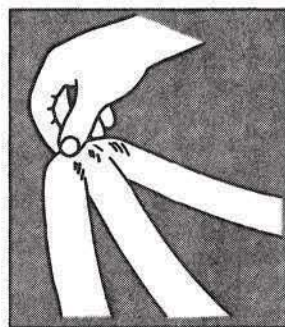
- 1 Make the dough according to instructions on P.7—9.
- 2 Divide the dough into 12 equal portions. Roll each portion on a lightly floured surface into a ball. Cover with a plastic wrap and rest for 20 minutes.
- 3 Using the palm of the hand, roll each unit on a lightly floured surface into a rope of about 10 inches long.
- 4 Twist once where the dough overlaps. 
- 5 Lift ends across to opposite edges. Tuck ends under. 
- 6 Place on a greased baking pan. Spray water on top. Proof at 90°F for 30 to 50 minutes.
- 7 Brush with beaten egg.
- 8 Bake in 375°F oven for 15 to 22 minutes.

Multigrain Dough mode

Braided bread (Yield 2)

3 1/4 cups (16 oz.)	whole wheat flour
2 teaspoons	soy flour
2 tablespoons	rye flour
2 tablespoons	millet flour
2 tablespoons	dry milk
2 teaspoons	salt
3 tablespoons	butter
2 teaspoons	cornmeal
2 tablespoons	cracked wheat cereal
2 teaspoons	oatmeal
2 tablespoons	toasted bran
2 tablespoons	flax seeds
2 tablespoons	molasses
1 1/4 cups (10 fl.oz.)	water
1 1/2 teaspoons	dry yeast
1	egg, beaten for brushing on top

- 1 Make the dough according to instructions on P.7—9. Divide the dough into 2 equal portions.
- 2 Divide each dough into 3 equal portions. Roll each portion into a smooth rope.
- 3 Pinch ropes together at top, braid loosely and pinch ends to seal, tucking them underneath.



- 4 Place on a greased baking pan. Spray water on top. Proof at 90°F for 60 minutes or until nearly doubled.
- 5 Brush with beaten egg.
- 6 Bake in 350°F oven for about 15 minutes or until golden brown.


Multigrain buns (Yield 12)

1 1/4 cups (6 1/4 oz.)	bread flour
2 cups (9 3/4 oz.)	whole wheat flour
2 tablespoons	dry milk
2 teaspoons	salt
2 tablespoons	butter
1/3 cup (2/3 oz.)	bran flakes
5 tablespoons	toasted bran
2 tablespoons	honey
1 1/2 cups (12 fl.oz.)	water
1 1/2 teaspoons	dry yeast
1/2 cup (4 oz.)	raisins, for filling
1	egg, beaten for brushing on top
1/3 cup (2/3 oz.)	sliced almonds, optional for sprinkling on top

- 1 Make the dough according to instructions on P.7—9.
- 2 Divide the dough into 12 equal portions. Work with one portion at a time, wrap raisins with each dough.
- 3 Shape into a smooth ball by gently rolling between your palms.
- 4 Place on a greased baking pan. Spray water on top. Proof at 90°F for 60 minutes or until nearly doubled.
- 5 Brush with beaten egg and sprinkle with sliced almonds.
- 6 Bake in 350°F oven for about 15 minutes or until golden brown.

Basic Dough Raisin mode

Whole Wheat Dough Raisin mode

Note: You may place dried fruits circled with  later to prevent them from being crushed.
(See step 10 on P.8.) Dried fruits should be very dry and should not be drenched.

Panettone (Yield 10)

3 1/4 cups (16 oz.)	bread flour
2 tablespoons	dry milk
2 teaspoons	salt
1/3 cup (1 2/3 oz.)	sugar
2 tablespoons	butter
2 tablespoons	sliced almonds, or pine nuts
1/4 teaspoon	anise
1 cup (8 fl. oz.)	milk with 2 eggs*
3/8 cup (3 fl. oz.)	water
1 1/2 teaspoons	dry yeast
1/3 cup (1 3/4 oz.)	<u>raisins</u>
1/3 cup (1 3/4 oz.)	<u>fruit bits</u>
1 teaspoon	butter, melted for brushing on top

*Place 2 eggs first in the measuring cup, then add milk.

Whole Wheat Raisin Rolls (Yield 16)

1 5/8 cups (8 oz.)	bread flour
1 5/8 cups (8 oz.)	whole wheat flour
2 tablespoons	dry milk
1 teaspoon	salt
3 tablespoons	brown sugar
1/3 cup (1 4/5 fl.oz.)	butter
2 teaspoons	all spice or mixed spice
1 1/8 cups (9 fl. oz.)	water with 2 eggs*
1 1/2 teaspoons	dry yeast
1/3 cup (1 3/4 oz.)	<u>raisins</u>
2 tablespoons	<u>orange zest</u>
1	egg, beaten for brushing on top
1/4–1/3 cup	sliced almonds, optional for garnishing on top
1 tablespoon	sugar, optional for sprinkling on top

*Place 2 eggs first in the measuring cup, then add water.

- 1 Make the dough according to instructions on P.7–9.
- 2 Grease 10 custard cups with the height of the sides extended using a collar of parchment or waxed paper.
- 3 Divide the dough into 10 equal portions. Roll each portion on a lightly floured surface into a ball and place in containers.
- 4 Place on a baking pan. Spray water on top. Proof at 90°F for 45–60 minutes or until nearly doubled.
- 5 Brush with melted butter. Place the pan at the lowest rack and bake at 340°F for 45–50 minutes.

- 1 Make the dough according to instructions on P.7–9.
- 2 Divide the dough into 16 equal portions. Shape each portion into a roll.
- 3 Place on a greased baking pan. Spray water on top. Proof at 90°F for 45–60 minutes or until nearly doubled.
- 4 Brush rolls with beaten egg, garnish with sliced almonds and sugar, if desired.
- 5 Bake in 375°F for 15–20 minutes or until golden brown.

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| White |

APPLESAUCE OATMEAL BREAD

A GREAT TASTING ALL-PURPOSE BREAD.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	4 fl oz (½ c)	4 fl oz (½ c)
Applesauce, unsweetened	½ c	¾ c
Vegetable Oil	2 tbsp	3 tbsp
Sugar	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp
Oats, quick or old-fashioned	½ c	½ c
Bread Flour	2 ¼ c	3 c
Active Dry Yeast	2 ¼ tsp	1 tbsp

BRAN BREAD

ADD READY-TO-EAT BRAN FLAKES CEREAL TO THIS RECIPE FOR A DIFFERENT TEXTURE AND TASTE, PLUS ADDED FIBER AND NUTRITION. DO NOT CRUSH BRAN FLAKES INTO MEASURING CUP WHEN MEASURING. FLAKES WILL BECOME CRUSHED DURING THE KNEADING PERIOD.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1tbsp)	9 fl oz (1 c + 2 tbsp)
Honey	1 tbsp	2 tbsp
Butter or Margarine	1 tbsp	2 tbsp
Bran Flakes Cereal	2/3 c	1 c
Bread Flour	2 c	2 2/3 c
Dry Milk	1 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

COUNTRY WHITE BREAD

THIS RECIPE USES WATER RATHER THAN MILK WHICH GIVES IT A CRISPIER CRUST.
A CLASSIC WHITE BREAD THAT EVERYONE WILL LOVE.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	10 fl oz (1 ¼ c)
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 c	3 ⅓ c
Dry Milk	1 tbsp	2 tbsp
Sugar	1 ½ tbsp	1 ½ tbsp
Salt	1 tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

ENGLISH MUFFIN BREAD

HERE'S A BREAD THAT HAS THE GREAT TASTE OF ENGLISH MUFFINS,
BUT THAT YOU CAN MAKE AT HOME IN YOUR BREADMAKER.
THIS BREAD IS GREAT TOASTED!

INGREDIENTS	1 Pound Loaf	1½ Pound Loaf
Water	7 fl oz (¾ cup + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)
Butter or Margarine	2 tsp	1 tbsp
Bread Flour	2 c	3 c
Yellow Cornmeal	3 tbsp	¼ c
Dry Milk	2 tbsp	3 tbsp
Sugar	1 ½ tbsp	2 tbsp
Salt	¾ tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

FRENCH BREAD

CRUSTY ON THE OUTSIDE, CHEWY ON THE INSIDE.
JUST THE WAY IT SHOULD BE!

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	7 fl oz ($\frac{3}{4}$ c + 2 tbsp)	10 ½ fl oz (1 $\frac{1}{4}$ c + 1 tbsp)
Butter or Margarine	1 ½ tsp	1 tubs
Bread Flour	2 ½ c	3 $\frac{1}{3}$ c
Sugar	1 tsp	1 ½ tsp
Salt	$\frac{3}{4}$ tsp	1 $\frac{1}{4}$ tsp
Active Dry Yeast	1 tsp	2 tsp

HONEY OATMEAL BREAD

USE OLD-FASHIONED OR QUICK COOKING OATS IN THIS RECIPE, BUT DO NOT USE INSTANT OATMEAL.
A VERY LIGHT TEXTURED BREAD WITH A CRISPY CRUST.
A GOOD, ALL-PURPOSE BREAD.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz ($\frac{3}{4}$ c)	9 ½ fl oz (1 c + 3 tbsp)
Honey	2 tbsp	2 tbsp
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	1 ½ c	2 $\frac{1}{3}$ c
Oats, quick or old-fashioned	$\frac{2}{3}$ c	1 c
Dry Milk	1 tbsp	2 tbsp
Salt	$\frac{3}{4}$ tsp	1 $\frac{1}{4}$ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

OATMEAL BREAD

A BASIC WHITE BREAD WITH A TOUCH OF OATS AND HINT OF BROWN SUGAR.

MADE WITH MILK, THE CRUST IS TENDER.

USE OLD-FASHIONED OR QUICK COOKING OATS, NOT INSTANT OATMEAL.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Milk, 80° F	7 fl oz ($\frac{3}{4}$ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 c	2 ½ c
Oat, quick or old fashioned	$\frac{1}{2}$ c	$\frac{3}{4}$ c
Brown Sugar, packed	1 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 ¼ tsp

OLD FASHIONED WHITE BREAD

THIS RECIPE IS MADE WITH MILK FOR A TENDER CRUST AND FINE TEXTURE.

JUST LIKE GRANDMA USED TO MAKE, NOW YOU CAN TOO!

INGREDIENTS	1 Pound Loaf	1½ Pound Loaf
Milk	6 fl oz ($\frac{3}{4}$ c)	9 fl oz (1 c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 c	3 c
Sugar	1 tbsp	1½ tbsp
Salt	1 tsp	1½ tsp
Active Dry Yeast	1½ tsp	2 tsp

YOGURT BREAD

THE ADDITION OF PLAIN YOGURT ADDS A LITTLE TANG TO THIS BREAD, BUT VERY SUBTLE.
A GOOD BASIC, GENERAL PURPOSE BREAD.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	3 ½ fl oz (¼ c + 3 tbsp)	5 fl oz (½ c + 2 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp
Plain, Non-Fat Yogurt	⅓ c	½ c
Bread Flour	2 c	3 c
Dry Milk	1 ½ tbsp	2 tbsp
Sugar	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

| Whole Wheat |

100% WHOLE WHEAT BREAD

A DENSE BREAD, PACKED WITH FIBER SINCE ALL WHOLE WHEAT FLOUR IS USED. LONGER KNEADING CYCLE AT WHEAT SETTING WILL PROVIDE GREAT RESULTS. IF BREAD COLLAPSES DURING THE BAKING PERIOD, ADD 1 OR 1 ½ TABLESPOONS OF VITAL WHEAT GLUTEN TO RECIPE FOR RESPECTIVE LOAF SIZE TO PREVENT THIS FROM HAPPENING. VITAL WHEAT GLUTEN CAN BE FOUND IN MOST HEALTH FOOD STORES.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 fl oz (½ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)
Egg, large	1	1
Molasses	2 tsp	1 tbsp
Honey	2 tsp	1 tbsp
Butter or Margarine	1 ½ tbsp	2 tbsp
Whole Wheat Flour	2 ⅓ c	3 ⅓ c
Dry Milk	1 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

50% WHOLE WHEAT BREAD

FOR THOSE THAT LIKE A LIGHTER TEXTURED WHEAT BREAD, THIS IS THE RECIPE FOR YOU.
CONTAINS EQUAL AMOUNTS OF BREAD AND WHOLE WHEAT FLOUR.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz (¾ c)	10 ½ fl oz (1 ¼ c + 1 tbsp)
Honey	2 tsp	1 tbsp
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	1 c	1 ⅔ c
Whole Wheat Flour	1 c	1 ⅔ c
Brown Sugar, packed	1 tbsp	2 tbsp
Dry Milk	1 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

BUTTERMILK WHEAT BREAD

A MOIST, LIGHT TEXTURED WHEAT BREAD THAT'S SURE TO PLEASE.
A GREAT BREAD FOR SANDWICHES.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Buttermilk, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	10 ½ fl oz (1 ¼ c + 1 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp
Bread Flour	⅔ c	1 c
Whole Wheat Flour	1 ⅓ c	2 c
Brown Sugar, packed	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Baking Soda	⅛ tsp	¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

CARROT WHEAT BREAD

SHREDDED CARROT ADDS A LITTLE COLOR AND FLAVOR TO THIS WHEAT BREAD.
GOOD FOR SANDWICHES OR WITH HEARTY SOUPS.
NUT OR RAISINS MAY ALSO BE ADDED FOR EXTRA FLAVOR.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 ½ fl oz (⅔ c)	8 fl oz (1 c)
Butter or Margarine	1 tbsp	2 tbsp
Shredded Carrot	1/3 c	½ c
Bread Flour	¾ c	1 c
Whole Wheat Flour	1 ½ c	2 c
Brown Sugar, packed	2 tbsp	3 tbsp
Dry Milk	1 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

Ground Nuts, optional	¼ c	⅓ c
Raisins, optional	¼ c	⅓ c

CRACKED WHEAT BREAD

THE ADDITION OF CRACKED WHEAT TO THIS RECIPE ADDS A LITTLE CRUNCH AND, OF COURSE, MORE FIBER.
A LIGHT, YET HEARTY AND SATISFYING BREAD.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz (¾ c)	8 ½ fl oz (1 c + 1 tbsp)
Butter or Margarine	2 tsp	1 tbsp
Bread Flour	1 ¼ c	1 ¾ c
Whole Wheat Flour	⅔ c	1 c
Cracked Wheat Cereal	⅓ c	½ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp
Salt	¾ tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

GRANOLA BREAD

GRANOLA BREAKFAST CEREAL, NON-FAT PLAIN YOGURT AND A LITTLE WHOLE WHEAT FLOUR ADD
FIBER AND GREAT TASTE TO THIS BREAD. GOOD TOASTED OR FOR SANDWICHES.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 fl oz (½ c + 2 tbsp)	6 fl oz (¾ c)
Plain, non-fat Yogurt	⅓ c	½ c
Butter or Margarine	1 ½ tbsp	2 tbsp
Bread Flour	2 c	2 ⅓ c
Whole Wheat Flour	⅓ c	½ c
Granola Cereal	⅓ c	½ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp
Dry Milk	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

MULTI-GRAIN FRENCH

SEVEN GRAIN CEREAL ADDS FIBER TO THIS FRENCH BREAD.

SEVEN GRAIN CEREAL IS AVAILABLE IN MOST HEALTH FOOD STORES AND CONTAINS SUCH GRAINS AS WHEAT, OATS, MILLET, TRITICALE, SOYBEANS, BUCKWHEAT AND YELLOW CORN.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	7 ½ fl oz (¾ c + 3 tbsp)	10 fl oz (1 ¼ c)
Butter or Margarine	1 ½ tsp	1 tbsp
Bread Flour	1 ½ c	2 c
Whole Wheat Flour	¾ c	1 c
7-Grain Cereal	¼ c	½ c
Salt	¾ tsp	1 ¼ tsp
Active Dry Yeast	1 tsp	2 tsp

MULTI-GRAIN WHEAT BREAD

THIS WHOLE WHEAT BREAD HAS A LITTLE CRUNCH DUE TO THE ADDITION OF 7-GRAIN CEREAL.

A LIGHT TEXTURED, BUT FIBER-FILLED BREAD, IT'S GOOD TOASTED OR FOR SANDWICHES.

7-GRAIN CEREAL CAN BE FOUND AT MOST HEALTH FOOD STORES.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)
Honey	2 tbsp	3 tbsp
Butter or Margarine	1 ½ tbsp	2 tbsp
Whole Wheat Flour	¼ c	1 ¾ c
Bread Flour	¾ c	1 c
7-Grain Cereal	¼ c	½ c
Dry Milk	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

SHREDDED WHEAT BREAD

ADD A COUPLE OF LARGE SHREDDED WHEAT CEREAL BISCUITS TO THIS BREAD FOR ADDED FIBER AND NUTRITION.

THE CEREAL BLENDS RIGHT INTO THE DOUGH.

WELL WORTH A TRY IF YOU HAVE SOME CEREAL ON HAND.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	7 fl oz ($\frac{3}{4}$ c + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp
Shredded Wheat Cereal	1 ½ large biscuits, broken up (1 c)	2 large biscuits, broken up (1 ½ c)
Bread Flour	2 c	2 $\frac{2}{3}$ c
Brown Sugar, packed	1 ½ tbsp	2 tbsp
Dry Milk	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

SUNFLOWER OAT WHEAT BREAD

SUNFLOWER SEEDS, OATS AND HONEY ADD A NUTTY FLAVOR TO THIS WHEAT BREAD

WHICH USES BOTH WHOLE WHEAT FLOUR AND BREAD FLOUR.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 ½ fl oz ($\frac{3}{4}$ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)
Honey	2 tbsp	3 tbsp
Butter or Margarine	1 ½ tbsp	2 tbsp
Bread Flour	$\frac{2}{3}$ c	1 c
Whole Wheat Flour	1 ½ c	2 c
Oats, quick or old-fashioned	$\frac{1}{4}$ c	$\frac{1}{3}$ c
Sunflower Seeds, salted	$\frac{1}{4}$ c	$\frac{1}{3}$ c
Salt	$\frac{3}{4}$ tsp	1 tsp
Active Dry Yeast	1 tsp	1 ½ tsp

WHEAT BARLEY BREAD

BREAD FLOUR, WHOLE WHEAT FLOUR AND BARLEY FLAKES CREATE A GREAT SANDWICH BREAD.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz ($\frac{3}{4}$ c)	8 ½ fl oz (1 c + 1 tbsp)
Honey	1 ½ tbsp	2 tbsp
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	1 c	1 ½ c
Whole Wheat Flour	1 c	1 ½ c
Rolled Barley Flakes	$\frac{1}{3}$ c	$\frac{1}{2}$ c
Dry Milk	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

WHEAT BERRY BREAD

ADD SOAKED WHEAT BERRIES TO THIS RECIPE FOR ADDED FIBER AND CRUNCH.

WHEAT BERRIES MUST BE SOAKED TO SOFTEN BEFORE USING AND CAN BE FOUND AT HEALTH FOOD STORES.

BAKES INTO A PICTURE PERFECT LOAF.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 ½ fl oz ($\frac{2}{3}$ c)	7 fl oz ($\frac{3}{4}$ c + 2 tbsp)
Vegetable Oil	2 tsp	1 tbsp
Butter or Margarine	1 ½ tbsp	2 tbsp
Honey	1 ½ tbsp	2 tbsp
Molasses	2 tsp	1 tbsp
Whole Wheat Flour	1 ½ c	2 c
Bread Flour	$\frac{2}{3}$ c	1 c
Wheat Berries, soaked and drained	$\frac{1}{3}$ c	$\frac{1}{2}$ c
Wheat Germ	1 ½ tbsp	2 tbsp
Dry Milk	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

WHEAT BRAN BREAD

THIS BREAD INCLUDES UNPROCESSED WHEAT BRAN FOR HIGHER NUTRITIONAL VALUE, PLUS IT'S SWEETENED WITH HONEY.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)
Honey	1 ½ tbsp	2 tbsp
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 c	2 ¾ c
Unprocessed Wheat Bran	1/3 c	½ c
Dry Milk	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

WHEAT 'N YOGURT BREAD

USE PLAIN, NON-FAT YOGURT AS PART OF THE LIQUID FOR THIS LIGHT TEXTURED WHEAT BREAD.
A GOOD, ALL PURPOSE BREAD EVERYONE WILL LIKE.

INGREDIENTS		1 ½ Pound
Water, 80° F		8 fl oz (1 c)
Plain Nonfat Yogurt		½ c
Butter or Margarine		2 tbsp
Bread Flour		1 ⅓ c
Whole Wheat Flour		2 c
Dry Milk		2 tbsp
Brown Sugar, packed		2 tbsp
Salt		1 ¼ tsp
Active Dry Yeast		2 tsp

WHOLE WHEAT OAT BRAN BREAD

A COMBINATION OF BREAD FLOUR, WHOLE WHEAT FLOUR AND DRY OAT BRAN CEREAL SWEETENED WITH HONEY.
BAKES INTO A NICE LOAF WITH A LIGHT TEXTURE.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	7 fl oz ($\frac{3}{4}$ c + 2 tbsp)	9 fl oz (1 c + 2 tbsp)
Honey	1 tbsp	1 ½ tbsp
Butter or Margarine	2 tsp	1 tbsp
Bread Flour	1 $\frac{1}{4}$ c	1 ½ c
Whole Wheat Flour	$\frac{3}{4}$ c	1 $\frac{1}{4}$ c
Dry Oat Bran Cereal	$\frac{1}{3}$ c	$\frac{1}{2}$ c
Dry Milk	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tbsp
Active Dry Yeast	$\frac{1}{2}$ tsp	2 tsp

DILL BREAD

A VERY LIGHT TEXTURED BREAD WITH A HINT OF DILL.
SERVE WITH SOUPS, SALADS OR AS A WARM LOAF WITH DINNER.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 c	3 c
Sugar	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Dill Weed	2 tsp	1 tbsp
Dry Milk	1 tbsp	1 ½ tbsp
Active Dry Yeast	1 ½ tsp	2 tsp

FRENCH GARLIC BREAD

CHOPPED GREEN ONION AND FRESH GARLIC TURN THIS FRENCH BREAD INTO A TASTE-TEMPTING TREAT THAT SMELLS WONDERFUL WHILE BAKING. ESPECIALLY GOOD WITH SEAFOOD, PASTA DISHES OR SALADS.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)
Butter or Margarine	2 tsp	1 tbsp
Bread Flour	2 ¼ c	3 ¼ c
Chopped Green Onion Tops	1 ½ tsp	2 tsp
Chopped Garlic Cloves	1 tsp	1 ½ tsp
Sugar	1 tsp	1 ½ tsp
Salt	¾ tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

GARLIC BREAD

DELIGHTFUL AROMA. SERVE WARM WITH YOUR FAVORITE ITALIAN PASTA DISH.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz (¾ c)	9 fl oz (1 c + 2 tbsp)
Butter or Margarine	2 tsp	1 tbsp
Bread Flour	2 c	3 c
Dry Milk	2 tsp	1 tbsp
Sugar	2 tsp	1 tbsp
Salt	1 tsp	1 ½ tsp
Dried Parsley Flakes	2 tsp	1 tbsp
Garlic Powder	½ - 1 tsp (to taste)	¾ - 1 tsp (to taste)
Active Dry Yeast	1 ½ tsp	2 tsp

HERB BREAD

THE COMBINATION OF HERBS USED IN THIS BREAD WILL MAKE YOUR TASTEBUDS COME TO LIFE.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Evaporated Milk, 80°	5 ½ fl oz (¾ c)	8 fl oz (1 c)
Water, 80° F	2 fl oz (¼ c)	2 ⅔ fl oz (⅓ c)
Vegetable Oil	2 tsp	1 tbsp
Sugar	1 ½ tbsp	2 ½ tbsp
Salt	1 ¼ tsp	1 ½ tsp
Celery Seed	¾ tsp	1 tsp
Rubbed Sage	¾ tsp	1 ¼ tsp
Ground Ginger	pinch	⅛ tsp
Marjoram	pinch	⅛ tsp
Bread Flour	2 c	3 c
Cornmeal	¼ c	⅓ c
Active Dry Yeast	1 ½ tsp	2 ¼ tsp

ITALIAN HERB BREAD

GRATED PARMESAN CHEESE AND ITALIAN SEASONING ADD A LITTLE ZING TO ITALIAN BREAD.

SERVE AS A WARM LOAF WITH YOUR FAVORITE ITALIAN DISH, OR SLICE IT THICK,

BUTTER AND TOAST OR GRILL TO BROWN.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 ½ fl oz (2⅓ c)	8 ½ fl oz (1 c + 1 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp
Bread Flour	1 ¾ c	2 ¾ c
Dry Milk	2 tsp	1 tbsp
Sugar	2 tsp	1 tbsp
Salt	1 tsp	1 ½ tsp
Grated Parmesan Cheese	1 tbsp	2 tbsp
Italian Seasoning	1 ½ tsp	2 tsp
Active Dry Yeast	1 ¼ tsp	1 ½ tsp

Potato

POTATO CHIVE BREAD

A FUN VARIATION OF POTATO BREAD ADDING MORE FLAVOR TO GO WITH YOUR FAVORITE SOUPS AND MORE.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 fl oz (½ c + 2 tbsp)	8 fl oz (1 c)
Butter or Margarine	1 tbsp	1 ½ tsp
Mashed Potatoes, leftover	⅓ c	½ c
Bread Flour	2 c	3 c
Dry Milk	1 tbsp	1 ½ tbsp
Sugar	1 tbsp	1 ½ tbsp
Freeze-dried Chives	2 tsp	1 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

POTATO BREAD

AN OLD-TIME FAVORITE, UPDATED USING INSTANT POTATO FLAKES.

SAVE LIQUID FROM COOLING POTATOES TO REPLACE WATER IN THIS RECIPE FOR ADDED FLAVOR.

INGREDIENTS	1 Pound Loaf	1½ Pound Loaf
Water, 80° F	6 ½ fl oz (¾ c + 1 tbsp)	9 fl oz (1 c + 2 tbsp)
Butter or Margarine	1 tbsp	1 ½ tbsp
Bread Flour	2 c	3 c
Instant Potato Flakes	⅓ c	½ c
Dry Milk	1 tbp	1 ½ tbsp
Sugar	1 tbsp	1 ½ tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

| Rye Bread |

CLASSIC RYE BREAD

A LIGHT, BUT HEARTY RYE THAT CAN BE PREPARED WITH OR WITHOUT CARAWAY SEED, DEPENDING ON YOUR PLEASURE.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	2 ½ fl oz (⅔ c)	10 fl oz (1 ¼ c)
Butter or Margarine	2 tsp	1 tbsp
Bread Flour	1 1/3 c	2 1/3 c
Medium Rye Flour	2/3 c	1 c
Dry Milk	2 tsp	2 tbsp
Sugar	1 ½ tbsp	1 ½ tbsp
Salt	½ tsp	1 ¼ tsp
Caraway Seed	1 tsp	2 tsp
Active Dry Yeast	1 ½ tsp	2 tsp

PUMPERNICKEL RYE BREAD

A LITTLE BIT OF COCOA GIVES THIS BREAD ITS CHARACTERISTIC DARK COLOR.

A GOOD BREAD FOR A HEARTY SANDWICH.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 fl oz (½ c + 2 tbsp)	8 ½ fl oz (1 c + 1 tbsp)
Molasses	1 ½ tbsp	2 tbsp
Butter or Margarine	2 tbsp	3 tbsp
Bread Flour	1 ½ c	2 ¼ c
Medium Rye Flour	⅓ c	½ c
Whole Wheat Flour	⅓ c	½ c
Cocoa, unsweetened	1 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

TOMATO BASIL RYE BREAD

A GREAT BREAD TO SERVE WITH SOUPS AND SALADS.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz ($\frac{3}{4}$ c)	8 fl oz (1 c)
Vegetable Oil	1 tbsp	2 tbsp
Sun-Dried Tomatoes	4 halves	6 halves
Sugar	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp
Bread Flour	1 $\frac{3}{4}$ c	2 $\frac{1}{3}$ c
Medium Rye Flour	$\frac{1}{2}$ c	1 c
Dried Basil Leaves	1 ½ tsp	2 tsp
Active Dry Yeast	1 ½ tsp	2 $\frac{1}{4}$ tsp

| Sourdough |

SOURDOUGH BREAD

MAKE YOUR OWN SOURDOUGH STARTER FOR THIS BREAD.
ONCE MADE, IT WILL LAST A LONG TIME PROVIDING YOU TAKE PROPER CARE OF IT.
SHARE WITH FRIENDS.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	4 fl oz (½ c)	5 fl oz (½ c + 2 tbsp)
Sourdough Starter, room temp	⅔ c	1 c
Bread Flour	2 c	2 ¾ c
Sugar	2 tsp	1 tbsp
Salt	¾ tsp	1 tsp
Active Dry Yeast	1 ½ tsp	2 tsp

SOURDOUGH WHEAT BREAD

USE THE SAME STARTER AS FOR THE SOURDOUGH BREAD.
THIS IS A HEARTIER SOURDOUGH BREAD AS IT USES HALF BREAD FLOUR AND HALF WHOLE WHEAT FLOUR.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	4 fl oz (½ c)	6 fl oz (¾ c)
Sourdough Starter, room temp	⅔ c	1 c
Molasses	2 tsp	1 tbsp
Bread Flour	1 c	1 ½ c
Whole Wheat Flour	1 c	1 ½ c
Salt	¾ tsp	1 tsp
Active Dry Yeast	1 ½ tsp	2 tsp

| Sweet Bread |

APRICOT ALMOND BREAD

APRICOTS AND ALMONDS TURN THIS BREAD INTO A DELIGHTFUL BREAKFAST BREAD.

IT'S EVEN GREAT FOR LUNCH WITH A SALAD.

DO NOT ADD MORE APRICOTS THAN RECOMMENDED AS THE CONSISTENCY OF THE DOUGH WILL BE AFFECTED.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	2 fl oz (¼ c)	4 fl oz (½ c)
Gerber Baby Food, apricots with tapioca	(1) 6 oz jar	(1) 6 oz jar
Vegetable Oil	2 tbsp	3 tbsp
Almond Extract	1 tsp	1 ½ tsp
Sugar	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp
Bread Flour	2 ½ c	3 ¼ c
Active Dry Yeast	2 ¼ tsp	1 tbsp

Dried Apricots, quartered	½ c	⅔ c
Slivered Almonds	½ c	⅔ c

APRICOT ALMOND BREAD (VERSION 2)

A SLIGHT VARIATION OF THE ABOVE RECIPE.

INGREDIENTS		1 ½ Pound Loaf
Water, 80° F		10 fl oz (1 ¼ c)
Butter or Margarine		2 tbsp
Bread Flour		3 ¼ c
Dry Milk		2 tbsp
Brown Sugar, packed		2 tbsp
Salt		1 ¼ tsp
Ground Nutmeg		½ tsp
Active Dry Yeast		2 tsp

Chopped, dried Apricots		½ c
Blanched, slivered Almonds		¼ c

BOSTON BROWN BREAD

THIS RECIPE USES A COMBINATION OF FLOURS AND IS SWEETENED WITH
MOLASSES AND BROWN SUGAR WITH A CRUNCH OF ALMONDS.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Buttermilk, 80° F	5 fl oz (½ c + 2 tbsp)	8 fl oz (1 c)
Egg, large	1	1
Molasses	1 tbsp	¼ c
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	1 ½ c	2 ¼ c
Whole Wheat Flour	¼ c	½ c
Rye Flour	¼ c	½ c
Brown Sugar, packed	1 tbsp	1 tbsp
Salt	½ tsp	¾ tsp
Baking Soda	¼ tsp	½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

Slivered Almonds	¼ c	⅓ c
Raisins	¼ c	½ c

CARROT RAISIN BREAD

A GREAT-TASTING VARIATION OF AN OLD FAVORITE.
THE CARROTS NOT ONLY ADD MORE COLOR BUT MORE FLAVOR, TOO.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)
Mayonnaise	2 tbsp	3 tbsp
Grated Carrots	⅓ c	½ c
Bread Flour	2 c	3 ¼ c
Sugar	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 ¼ tsp

Raisins	¼ c	⅓ c
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CINNAMON OATMEAL RAISIN BREAD

A DIFFERENT TWIST TO CONVENTIONAL RAISIN BREAD WITH THE ADDITION OF OATS.
USE EITHER OLD-FASHIONED OR QUICK-COOKING OATS, NOT INSTANT OATMEAL.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Milk	8 fl oz (1 c)	11 fl oz (1 ¼ c + 2 tbsp)
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 c	2 ¾ c
Oats, quick or old-fashioned	½ c	¾ c
Brown Sugar, packed	1 tbsp	2 tbsp
Salt	1 tsp	1 ¼ tsp
Ground Cinnamon	1 tsp	1 tsp
Active Dry Yeast	1 ½ tsp	2 tsp

Raisins	⅓ c	½ c
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CRANBERRY PECAN BREAD

A GREAT BREAD FOR THANKSGIVING OR OTHER HOLIDAYS WHEN CRANBERRIES ARE AVAILABLE.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Milk, 80° F	2 ½ fl oz (¼ c + 1 tbsp)	3 ½ fl oz (¼ c + 3 tbsp)
Egg, large	1	1
Fresh Orange Sections	¼ c	¼ c
Vegetable Oil	1 tbsp	2 tbsp
Sugar	2 tbsp	3 tbsp
Salt	¾ tsp	1 ¼ tsp
Bread Flour	2 ¼ c	3 c
Active Dry Yeast	1 ½ tsp	2 ¼ tsp

Fresh Whole Cranberries	½ c	⅔ c
Grated Orange Peel	2 tsp	1 tbsp
Pecan Halves	¼ c	⅓ c

OATMEAL MAPLE PECAN BREAD

A SLIGHT VARIATION TO TYPICAL OATMEAL BREAD WITH THE ADDITION OF PECANS.
USE EITHER OLD-FASHIONED OR QUICK-COOKING OATS, NOT INSTANT OATMEAL.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 ½ fl oz (⅔ c)	7 fl oz (¾ c + 2 tbsp)
Maple Flavored Syrup	3 tbsp	⅓ c
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 c	2 ½ c
Oats, quick or old-fashioned	½ c	¾ c
Dry Milk	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

Chopped Pecans	⅓ c	½ c
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ORANGE WHEAT BREAD

THIS RECIPE HAS BOTH ORANGE JUICE AND GRATED ORANGE PEEL TO ADD A CITRUS FLAVOR.
A LIGHT TEXTURED BREAKFAST-TYPE BREAD WORTH TRYING.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Orange Juice	2 ½ fl oz (¼ c + 1 tbsp)	4 fl oz (½ c)
Water, 80° F	4 fl oz (½ c)	5 ½ fl oz (⅔ c)
Butter or Margarine	1 ½ tbsp	2 tbsp
Bread Flour	⅔ c	1 c
Whole Wheat Flour	1 ⅓ c	2 c
Wheat Germ	3 tbsp	¼ c
Grated Orange Peel	1 ½ tbsp	2 tbsp
Sugar	1 ½ tbsp	2 tbsp
Dry Milk	2 tsp	1 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

PANETTONE

THIS RECIPE ORIGINATED IN ITALY WHERE IT IS STILL A FAVORITE HOLIDAY FRUIT BREAD.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	4 fl oz (½ c)	4 ½ fl oz (½ c + 1 tbsp)
Egg, large	1	2
Vanilla Extract	¼ tsp	½ tsp
Butter or Margarine	2 tbsp	¼ c
Bread Flour	2 c	3 c
Sugar	2 tbsp	¼ c
Salt	½ tsp	½ tsp
Active Dry Yeast	1 ½ tsp	½ tsp

Raisins	¼ c	½ c
Mixed Fruit and Peel	¼ c	½ c
Slivered Almonds	1 tbsp	2 tbsp
Grated Lemon Peel	1 tbsp	2 tbsp

RAISIN BRAN BREAD

WHAT BETTER BREAD TO WAKE UP TO IN THE MORNING!
WARM FROM THE BREADMAKER OR TOASTED, A GREAT WAY TO START THE DAY.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	7 fl oz (¾ c + 2 tbsp)	9 ½ fl oz (1 c + 3 tbsp)
Honey	2 tsp	1 tbsp
Butter or Margarine	1 tbsp	2 tbsp
Raisin Bran Cereal	1 c	1 ½ c
Raisins	⅓ c	½ c
Bread Flour	2 c	2 ⅔ c
Dry Milk	1 ½ tbsp	2 tbsp
Salt	¾ tsp	1 tsp
Ground Cinnamon	¾ tsp	1tsp
Active Dry Yeast	1 ½ tsp	2 tsp

RAISIN BREAD

AN ABSOLUTELY DELIGHTFUL WAY TO START THE DAY!

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	7 fl oz ($\frac{3}{4}$ c + 2 tbsp)	10 ½ fl oz (1 $\frac{1}{4}$ c + 1 tbsp)
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 c	3 $\frac{1}{3}$ c
Dry Milk	1 tbsp	2 tbsp
Sugar	1 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Ground Cinnamon	$\frac{1}{2}$ tsp	1 tsp
Active Dry Yeast	1 ½ tsp	2 tsp

Raisins	$\frac{1}{2}$ c	$\frac{3}{4}$ c
Chopped Nuts	$\frac{1}{4}$ c	$\frac{1}{4}$ c

SPICED FRUIT BREAD

A SPICY TWIST TO A HOLIDAY TRADITION.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	1 ½ fl oz (3 tbsp)	1 fl oz (2 tbsp)
Cottage Cheese, 80° F	$\frac{1}{3}$ c	$\frac{3}{4}$ c
Egg, large	1	2
Vegetable Oil	1 ½ tbsp	2 tbsp
Bread Flour	2 c	3 c
Sugar	1 tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Ground Nutmeg	$\frac{1}{4}$ tsp	$\frac{1}{2}$ tsp
Ground Cloves	pinch	$\frac{1}{8}$ tsp
Ground Mace	pinch	$\frac{1}{8}$ tsp
Active Dry Yeast	1 ½ tsp	2 $\frac{1}{4}$ tsp

Raisins	$\frac{1}{4}$ c	$\frac{1}{3}$ c
Craisins (dried cranberries)	$\frac{1}{4}$ c	$\frac{1}{3}$ c

STOLLEN BREAD

THIS IS THE EASY WAY TO MAKE STOLLEN BREAD FOR THE HOLIDAYS OR ANY TIME OF THE YEAR.
AFTER BAKING, DUST WITH POWDERED SUGAR OR DRIZZLE WITH A POWDERED SUGAR ICING BEFORE SLICING.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	5 fl oz ($\frac{2}{3}$ c)	7 ½ fl oz ($\frac{3}{4}$ c + 2 tbsp)
Butter or Margarine	1 ½ tbsp	2 tbsp
Bread Flour	2 c	2 ½ c
Sugar	1 tbsp	1 ½ tbsp
Salt	$\frac{1}{2}$ tsp	1 tsp
Active Dry Yeast	1 ½ tsp	2 tsp

Red Candied Cherries	2 tbsp	$\frac{1}{4}$ c
Green Candied Cherries	2 tbsp	$\frac{1}{4}$ c
Raisins	$\frac{1}{4}$ c	$\frac{1}{4}$ c
Chopped Nuts	$\frac{1}{3}$ c	$\frac{1}{2}$ c

CHEESE BREAD

A HINT OF SHARP CHEDDAR CHEESE ADDS A DELIGHTFUL FLAVOR TO THIS BREAD.
MAKE SURE THE SHREDDED CHEESE IS FROZEN WHEN ADDED AT THE ALERT FOR BEST RESULTS.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	4 fl oz (½ c)	6 fl oz (¾ c)
Egg, large	1	1
Butter or Margarine	1 tbsp	1 ½ tbsp
Bread Flour	2 c	2 ¾ c
Sugar	2 tsp	1 tbsp
Salt	1 tsp	1 ½ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

Shredded Sharp Cheddar Cheese, frozen	½ c	¾ c
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CHILI BEAN BREAD

A BREAD RECIPE WITH A SOUTHWESTERN FLAIR.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	4 ½ fl oz (½ c + 1 tbsp)	7 fl oz (¾ c + 2 tbsp)
Vegetable Oil	1 tbsp	2 tbsp
Fat-Free Refried Beans	¾ c	1 c
Sugar	2 tbsp	3 tbsp
Salt	¾ tsp	1 tsp
Bread Flour	2 c	3 c
Corn Meal	1/3 c	½ c
Chili Powder	1 ½ tsp	2 tsp
Dried Onion Flakes	1 ½ tsp	1 tbsp
Active Dry Yeast	1 ½ tsp	2 ¼ tsp

EGG BREAD

EGGS ADD A SPECIAL FLAVOR TO THIS BREAD. A VERY TENDER BREAD DUE TO USING BOTH EGGS AND MILK.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Milk	5 ½ fl oz (⅔ c)	6 ½ fl oz (¾ c + 1 tbsp)
Egg, large	1	2
Butter or Margarine	1 tbsp	2 tbsp
Bread Flour	2 ¼ c	3 ¼ c
Sugar	1 ½ tsp	1 ½ tbsp
Salt	1 tsp	1 ¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp

PEANUT BUTTER BREAD

THIS RECIPE IS FOR ALL THE PEANUT BETTER LOVERS.

USE CREAMY OR CHUNKY-STYLE PEANUT BUTTER.

ALL THAT'S LEFT IS TO SPREAD ON THE JELLY AFTER IT IS BAKED.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	6 fl oz (¾ c)	8 fl oz (1 c)
Peanut Butter, creamy or chunky	⅓ c	½ c
Honey	1 tbsp	1 tbsp
Bread Flour	2 c	2 ¾ c
Sugar	1 ½ tbsp	2 tbsp
Salt	¼ tsp	½ tsp
Active Dry Yeast	2 tsp	2 ½ tsp

SWISS JALAPEÑO BEER BREAD

IF YOU LIKE JALAPEÑOS, YOU'LL LOVE THIS RECIPE!

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Beer, 80° F, foam removed	6 fl oz (¾ c)	8 fl oz (1 c)
Vegetable Oil	1 tbsp	2 tbsp
Medium Rye Flour	½ c	¾ c
Bread Flour	1 ¾ c + 1 tbsp	2 ½ c + 2 tbsp
Sugar	1 tbsp	2 tbsp
Salt	¾ tsp	1 tsp
Grated Swiss Cheese	⅓ c	½ c
Chopped Jalapeño Peppers, well drained	1 tbsp	1 ½ tbsp
Active Dry Yeast	1 ½ tsp	2 ¼ tsp

ZUCCHINI BREAD

MAKE THIS BREAD WHEN YOU HAVE A LITTLE EXTRA ZUCCHINI TO USE FROM YOUR GARDEN.

MAKE SURE TO BLOT THE SHREDDED ZUCCHINI DRY, AS IT CONTAINS A LOT OF WATER.

INGREDIENTS	1 Pound Loaf	1 ½ Pound Loaf
Water, 80° F	2 fl oz (¼ c)	4 fl oz (½ c)
Egg, large	1	1
Butter or Margarine	1 tbsp	2 tbsp
Shredded Zucchini, blotted dry	⅔ c	1 c
Bread Flour	2 c	3 c
Chopped Nuts	¼ c	½ c
Dry Milk	1 tbsp	2 tbsp
Sugar	1 ½ tbsp	2 tbsp
Salt	1 tsp	1 ½ tsp
Ground Cinnamon	1 tsp	1 ½ tsp
Ground Cloves	¼ tsp	½ tsp
Ground Nutmeg	⅛ tsp	¼ tsp
Active Dry Yeast	1 ½ tsp	2 tsp